2015 • 2025

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10 YEARS of BAKING

anniversary special

OUR BEST RECIPES FROM THE PAST *DECADE*

Reader-Favorite Cakes, Breads, Cookies + More

chocolate chip graham sandwich cookies page 102

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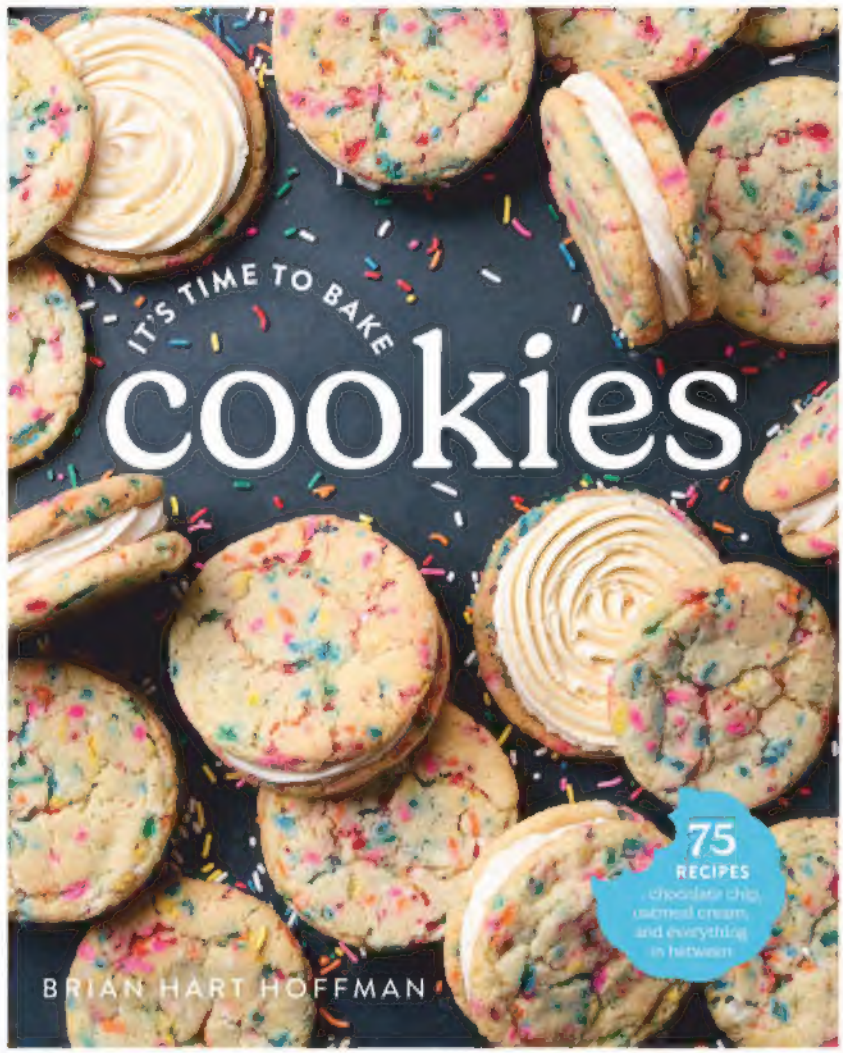

It's Time to Bake Cookies features recipes that satisfy every craving!

You'll find an entire chapter devoted to helping you create your perfect chocolate chip cookie. Plus, there are filled, stuffed, and sandwiched cookies; fruit-forward and sweetly spiced creations; and party-size cookie cakes and skillet cookies that please any crowd. Packed with tips, tricks, and how-tos throughout, this fun book is an essential resource for cookie lovers everywhere.

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2015 · celebrating 10 years · 2025

inside the issue

7 10 YEARS OF BAKING

Look back on key milestones and treasured memories in this timeline of a decade of *Bake from Scratch*

15 BOUNTIFUL BREADS

Sweet and savory loaves, muffins, rolls, and more for every meal and in between

45 CAKES FOR CELEBRATING

Make the everyday special with these layers and Bundts

73 PLEASING PIES, TARTS + PASTRIES

Our best buttery, crispy, flaky crusts enveloping sweet and savory fillings

93 COOKIES + BARS FOR SHARING

Bake up fruity, creamy, and chocolaty brownies, sandwich cookies, and more by the dozen

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Save the Date for *new* 2026 Baking Retreats

BAKING RETREATS

NEW ORLEANS, LOUISIANA
January 26–30

SCOTLAND
Edinburgh and The Scottish Highlands
March 2–10
March 10–18

AMALFI COAST AND CAPRI, ITALY
April 10–15

PARIS AND NORMANDY, FRANCE
April 19–24

MAINE
August 3–7

JAPAN
September 5–12

THE COTSWOLDS, ENGLAND
September 19–26

Holiday Baking in
AMSTERDAM, THE NETHERLANDS
December 5–10

Holiday Baking in
LONDON, ENGLAND
December 11–16

test kitchen RETREAT

Join us in our Birmingham, AL **TEST KITCHEN**
January 16–19
February 20–23

Fall Baking
October 9–12

Holiday Baking
November 6–9

Take an adventure the *Bake from Scratch* way.

For all the delicious details on these retreats and to register, email events@bakefromscratch.com.
To stay up-to-date on our baking retreat announcements, sign up for our newsletter, PreHeat!

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OFFICIAL PARTNER

bake FROM scratch TEST KITCHEN

Expertly tested recipes featuring premium ingredients

The recipes in each issue pass through the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your kitchen success in mind.

These products are partners of *Bake from Scratch* magazine and used exclusively in our recipes.

BelGioioso

We pride ourselves on the finest recipes, and BelGioioso® Cheese helps us get there one ingredient faster. Whether you're snacking, cooking, or baking, they provide unmatched premium Italian-style cheeses. From bold, flavor-filled aged varieties to soft, creamy, fresh spreadable cheeses, BelGioioso® brings the JOY by providing excellence in every bite.

Bob's Red Mill

We're passionate about authenticity and high-quality ingredients in every bake, just like Bob's Red Mill® is. From staple flours and specialty baking blends to hearty oats and whole grains, its commitment to nourishing ingredients shines through in each bag. Better your baking by using Bob's Red Mill® as the base for your recipes.

Bonne Maman

There's something about a homemade treat that puts a smile on our faces, and that's exactly why Bonne Maman® is our go-to for preserves and fruit spreads. Made with simple and natural ingredients of the finest quality, Bonne Maman's wide variety of fruit preserves, jellies, and artisan spreads ensures our from-scratch recipes taste fresh.

RED STAR

When using Red Star® yeast in our recipes, we can rest easy knowing we have a reliable product to take our breads from ordinary to sensational. No matter the type of yeast, Red Star® provides consistent performance to make all our yeasted bakes a success.

"I BAKE; I DON'T COOK."

Those were the first words I ever wrote for the premiere issue of *Bake from Scratch* 10 years ago. (And let's be honest, it was my truth at the time.) I've since learned to actually enjoy cooking—growth, right?—but that bold little sentence set the tone for what I wanted this brand to be: fiercely dedicated to baking.

From day one, it was all about the home baker. Real recipes. From scratch. Ingredients weighed in grams because I knew you wanted precision, not guesswork. I'll never forget the moment the phone rang and we were told that issue one was flying off shelves and we had to get cracking on issue two. The rest? Well, let's just say it's been one sweet ride.

Can we pause and ask: How on earth has it been a decade already?

From the beginning, I knew this wasn't just about publishing baking recipes. I wanted to build something bigger—a global community of bakers who connect through food. I believe, with my whole heart, that food breaks down walls, opens doors, and transports us in ways nothing else can. I wanted to tell the stories of bakers everywhere, shine a light on cultural baking traditions, and inspire you to try something new in your kitchen—just like I did years ago when I was traveling the world as a flight attendant. My baking obsession started there: tasting cookies, pastries, and cakes I never knew existed and then racing home with a mission to re-create them and relive the magic.

With your excitement and support (truly, the best community I could have dreamed of), we've grown together. We've published annual cookbooks, launched *The Crumb* podcast to give a voice to the bakers we feature, and curated once-in-a-lifetime culinary adventures across the globe. I even get to share my passion for teaching by partnering with Williams Sonoma to start Monday night Baking School—where the rolling pins meet the aha moments. And spoiler alert: We're only getting started.

The photo of me in these pages? It's my tribute to my mom, Phyllis Hoffman DePiano, whose photo sits right beside mine. She was my hero, my cheerleader, and the one who taught me everything I know about the magazine world. The second that *Bake from Scratch* launched at Hoffman Media, she proudly declared herself "Mama BFS"—not boss, but proud mom. She championed this brand and me every step of the way. Her legacy continues to be the heartbeat of everything I do, so how could I not re-create one of my favorite photos of her?

None of this would have been possible without my extraordinary team at Hoffman Media—thank you for taking this wild, wonderful journey with me. To the home bakers who have embraced every issue, every recipe, and every adventure: Your unwavering passion keeps me inspired every single day. And to Brooke Bell, my partner from day one in building *Bake from Scratch*: Thank you for your vision and dedication and the countless memories we've made along the way.

Here's to what we, the global baking community, have built and to everything still to come!

Preheat your ovens; it's time to bake!

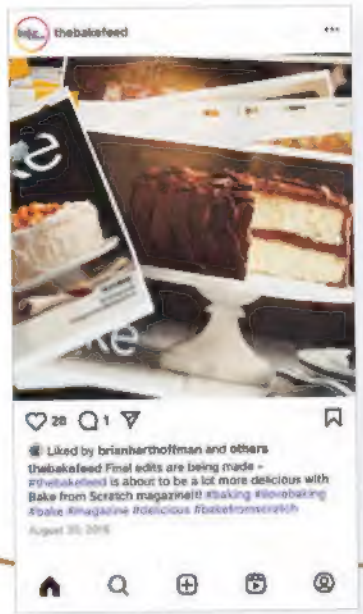
Brian

Brian Hart Hoffman
Editor-in-Chief

2015

10 YEARS *of* BAKING

A look back at the milestones and memories of a decade of Bake from Scratch


thebakefeed
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thebakefeed Final edits are being made –
#thebakefeed is about to be a lot more delicious with
Bake from Scratch magazine!!! #baking #ilovebaking
#bake #magazine #delicious #bakefromscratch

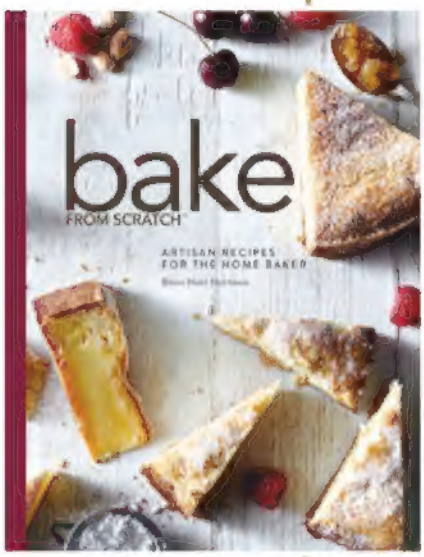
Our Instagram account, @thebakefeed, is launched.

As of May 2025, @thebakefeed has more than 850k followers!

The premiere issue of *Bake from Scratch* hits newsstands in fall 2015.

Bake from Scratch wins the Media Industry News's Hottest Magazine Launch.

2017



January/February 2017 marks the change of *Bake from Scratch* issues from quarterly to bimonthly.

4x → 6x
A YEAR

Subscriptions begin for *Bake from Scratch*.

Bake from Scratch: Volume 1 is released, containing all the recipes from the 2015 and 2016 issues.

2018

Brian, Brooke, and Edd Kimber travel to San Francisco, Minneapolis, and New York City on a British Baking Tour to promote *Bake from Scratch*'s first British Baking issue.

The Bread Collection book is published.

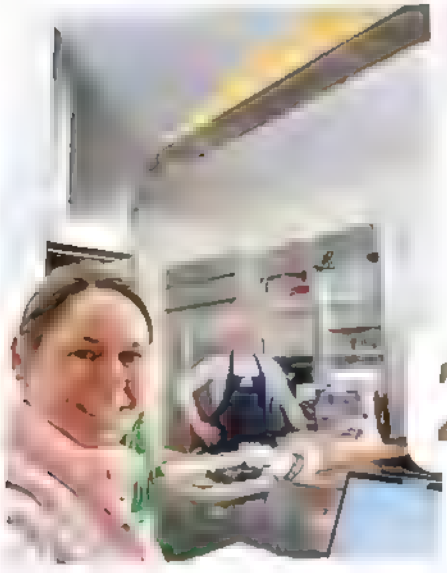
2019

Brian and fellow bakers travel to the San Francisco Cooking School for *Bake from Scratch*'s first domestic Baking Retreat and to Paris and Beaune, France, for the first international Baking Retreat.

The Cookie Collection book is published.

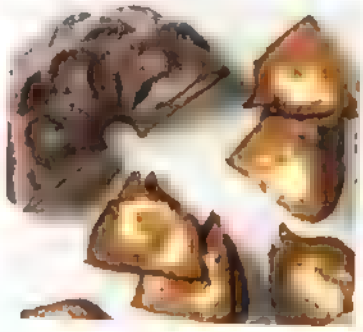
The Crumb podcast debuts.

Since early in his career, Brian has had the innate understanding that while his business is based on food, there are many people who face food insecurity on a daily basis. He vows that as long as he's in a kitchen, he wants to be part of making sure others can eat. As a "hunger fighter," Brian and *Bake from Scratch* host a bake sale in August at The Market at Pepper Place in our hometown of Birmingham, Alabama, to benefit the nationwide No Kid Hungry program.



2020

The Bundt of the Month program begins in November and becomes an immediate favorite with readers and the *Bake from Scratch* team alike.



The Better Baking Academy in partnership with Bob's Red Mill debuts in January along with a Facebook group for the Academy that lets participants share their recent bakes and interact with other bakers. Today, the program and Facebook group are known as Baking School In-Depth.

To feel more connected to readers and fellow bakers during the COVID-19 pandemic, Brian begins recording videos to share with other bakers. He releases his first at-home baking video in March, beginning with a week of banana bread recipes.

The first class of *Bake from Scratch*'s Baking School with Williams Sonoma airs in October. What begins in his home kitchen on a wobbly bar cart evolves into a professional kitchen and video studio space in the *Bake from Scratch* headquarters.

Bake from Scratch marks five years with our September/October 2020 issue.

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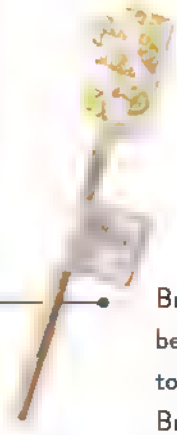
Bake from Scratch moves to a new location, The Hoffice on 2nd, in August. Our parent company, Hoffman Media, relocates to a new space to better suit the shifting needs of the company. An extensive renovation to a downtown Birmingham office creates open floor plans for editorial and creative teams to work together collaboratively, along with larger storage spaces for props, designated photography studios, state-of-the-art test kitchens, and a video kitchen created specifically for hosting Baking School classes and other interactive cooking and baking demonstrations.

Bake from Scratch welcomes readers and fans to a holiday Baking Retreat in November 2022, the first Baking Retreat held at the Hoffice. Attendees tour the space, collaborate with recipe developers and food stylists, and make their own baking creations in our test kitchens.

2022

The first session of Baking School with Williams Sonoma to be broadcast from our new video kitchen airs on August 22.



Brian is asked to design a spatula for a collaboration between Williams Sonoma and No Kid Hungry, bringing together celebrities and chefs to design their own spatulas. Brian's spatula, featuring an iconic croissant motif, is released in July 2021.

The Pie and Tart Collection book is published.

The Bundt Collection book is published.

2021

Holiday Cookies and *The Cake Collection* books are published.

Another Bundt Collection book is published.

2023

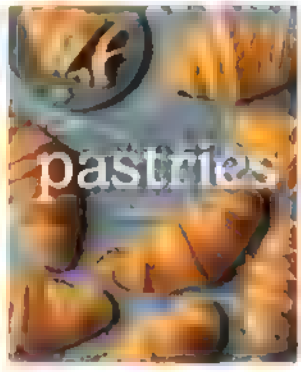
Bake from Scratch launches its YouTube channel in June that's dedicated to Brian demonstrating readers' most-requested tutorials, tips, and techniques and his favorite ways to "bake it your own."

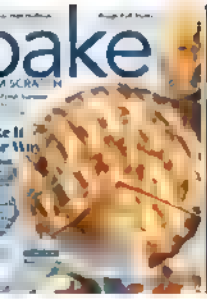
During the Mother's Day-themed class of Baking School on May 8, Brian's mom, Phyllis, surprises Brian with a custom apron featuring his signature folding technique: "12 o'clock, 6 o'clock, give a quarter turn." Brian bakes a layered Cherry-Pecan Cake, which he created especially for his mom. (Get the recipe on page 62.)

Baking School with Williams Sonoma airs its 100th class on September 25.

2024

Fast-Fix Baking and *It's Time to Bake Pastries* are published.





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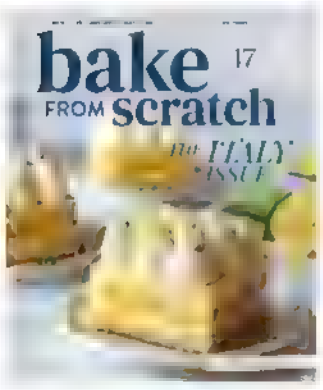

To mark the start of our 10th year, *Bake from Scratch* debuts a new logo and a refreshed design in the January/February 2025 issue.

BONUS CONTENT

We're sharing even more memories and highlights with you, including a look into our professional test kitchens and photography studios, photos from our Baking Retreats over the years, and signature recipes created for our fifth anniversary in 2020.

Plus, we have an exclusive interview with *Bake from Scratch* founder and editor-in-chief Brian Hart Hoffman and Hoffman Media EVP/Chief Content Officer Brooke Bell on how the magazine was conceived, its early days, and how the brand has transformed over the past decade while staying true to its mission of celebrating baking worldwide.

Find all this and more at *bakefromscratch.com/10th-anniversary*.

2025

The largest number of Baking Retreats to date are announced, with five domestic and six international sessions.

Baking School with Williams Sonoma surpasses 150 classes.

It's Time to Bake Cookies and *Volume 10* books to come in 2025.

BOUNTIFUL BREADS

From sweet breakfast muffins to sensational savory pull-apart loaves, bake up the perfect bread for any time of day

BRIAN'S BUTTERMILK BISCUITS

Makes about 12 biscuits

Though he was born and raised in Birmingham, Alabama, our editor-in-chief, Brian Hart Hoffman, is a citizen of the world whose background as a flight attendant and career in publishing have allowed him to travel the globe in search of the best baked goods. He's fallen in love with specialties from across Europe and Asia, but his Southern roots ensure a soft spot for good, old-fashioned Southern biscuits.

3½ cups (438 grams) White Lily® All-Purpose Flour (see Note), plus more for dusting
2 tablespoons (24 grams) granulated sugar
1 tablespoon (15 grams) baking powder
1 tablespoon (9 grams) kosher salt
½ teaspoon (2.5 grams) baking soda
1¼ cups (284 grams) cold unsalted butter, cubed
1 cup (240 grams) cold whole buttermilk
1 large egg (50 grams), lightly beaten
Flaked sea salt (optional)

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, kosher salt, and baking soda. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in cold buttermilk until a shaggy dough forms.
3. Turn out dough onto a lightly floured surface. Pat dough into a rectangle; cut into fourths. Stack fourths on top of each other, and pat down into a rectangle again. Repeat procedure 3 more times. Pat or roll dough to 1-inch thickness.
4. Using a 2½-inch round cutter dipped in flour, cut dough without twisting cutter, and place 2 inches apart on prepared pan. Reroll and cut scraps once. Freeze biscuits until cold, about 10 minutes. Brush with egg, and sprinkle with sea salt (if using).
5. Bake until golden brown, about 15 minutes. Let cool for 5 minutes. Serve warm. Store in an airtight container for up to 3 days.

Note: *White Lily® is a finely milled soft winter wheat flour that is very popular throughout the Southern US but can be hard to find elsewhere in the country. Visit* whitelily.com *for a store locator to find this flour in your area or to order online.*

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FAVORITE

EVERYONE'S
10th
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FAVORITE

CINNAMON CRUNCH BANANA BREAD

Makes 1 (8½x4½ inch) loaf

This moist, incredibly tender loaf takes all the comfort of the classic banana bread and adds a fun yet familiar twist of cinnamon sugar ribbons and crunchy, sweet-spice topping. Requiring only a few simple steps to make, this banana bread will become a family favorite.

Filling:
- 2 tablespoons (16 grams) all-purpose flour
- 2 tablespoons (28 grams) firmly packed light brown sugar
- 2 teaspoons (4 grams) ground cinnamon
- 2 teaspoons (10 grams) unsalted butter, room temperature

Batter:
- 1⅔ cups (208 grams) all-purpose flour
- ¾ teaspoon (2.25 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- ¼ teaspoon (1.25 grams) baking powder
- 1 cup (227 grams) mashed ripe banana (about 3 medium bananas)
- ¾ cup (165 grams) firmly packed light brown sugar
- ¼ cup (56 grams) neutral oil
- ¼ cup (60 grams) sour cream, room temperature
- 2 large eggs (100 grams), room temperature
- 2 tablespoons (28 grams) unsalted butter, melted
- 1½ teaspoons (9 grams) vanilla bean paste

Cinnamon Sugar Topping (recipe follows)

1. Preheat oven to 325°F (170°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. For filling: In a small bowl, stir together flour, brown sugar, and cinnamon. Using your fingers, cut in butter until mixture is well combined and sandy.
3. For batter: In a medium bowl, whisk together flour, salt, baking soda, and baking powder.
4. In a large bowl, whisk together banana, brown sugar, oil, sour cream, eggs, melted butter, and vanilla bean paste. Gradually stir in flour mixture just until combined. Spread one-third of batter (about 1 cup or 280 grams) into prepared pan. Sprinkle with half of filling (about 2½ packed tablespoons or 30 grams), leaving a ⅛- to ¼-inch border around edges. Spread one-third of batter on top of filling in pan, and sprinkle with remaining filling, leaving a ⅛- to ¼-inch border around edges. Dollop remaining batter on top, and spread in an even layer. Sprinkle with Cinnamon Sugar Topping.
5. Bake for 40 minutes. Rotate pan, and bake until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 200°F (93°C) to 205°F (96°C), 26 to 32 minutes more, loosely covering with foil during final 10 to 12 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cool on wire rack for 10 minutes. Serve warm, or let cool completely.

Cinnamon Sugar Topping

Makes about 3 tablespoons

- 2 tablespoons (28 grams) firmly packed light brown sugar
- 1 teaspoon (3 grams) all-purpose flour
- ¼ teaspoon ground cinnamon
- 1 teaspoon (5 grams) cold unsalted butter

1. In a small bowl, stir together brown sugar, flour, and cinnamon. Using your fingers, cut in cold butter until mixture resembles coarse bread crumbs. Refrigerate until ready to use.

BRIAN'S BEST-EVER CINNAMON ROLLS

Makes 12 rolls

Just when it seems like this timeless classic couldn't get any better, Brian found the secret to pure sweet roll perfection. Prior to baking, he drizzles the dough with warm heavy whipping cream, creating the dreamiest, most luscious cinnamon rolls you will ever sink your teeth into. Top them with a silky cream cheese icing for instant cinnamon bun bliss.

Cinnamon Roll Dough (recipe follows)
All-purpose flour, for dusting
¾ cup (165 grams) firmly packed light brown sugar
½ cup plus 3½ tablespoons (162 grams) unsalted butter, softened and divided
1 tablespoon plus 1 teaspoon (8 grams) ground cinnamon
½ cup (120 grams) warm heavy whipping cream (105°F/41°C to 110°F/43°C)
½ cup (112 grams) cream cheese, softened
1½ cups (180 grams) confectioners' sugar
1 tablespoon (15 grams) whole milk, room temperature

1. Spray a 13x9-inch baking pan with cooking spray.
2. Lightly punch down Cinnamon Roll Dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into an 18x12-inch rectangle.
3. In a small bowl, stir together brown sugar, ½ cup plus 2 tablespoons (141 grams) butter, and cinnamon. Spread mixture onto dough, leaving a ¾-inch border on one long side. Starting with long side opposite border, roll dough into a log. Trim ends. Using unflavored dental floss, score dough into 12 slices (about 1½ inches each); place floss under log, lining up with scores, and bring floss together quickly to create an even cut. (Alternatively, using a serrated knife, slice log into 12 rolls [about 1½ inches each].) Tuck ends under rolls, and place rolls, tucked end down, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and rolls are touching, 30 to 45 minutes.
4. Place a sheet of foil on bottom rack of oven. Preheat oven to 350°F (180°C).
5. Pour warm cream over rolls in pan.
6. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), about 25 minutes. Let cool in pan for 10 minutes.
7. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and remaining 1½ tablespoons (21 grams) butter at medium speed until creamy, 4 to 5 minutes. With mixer on low speed, gradually add confectioners' sugar, beating until fluffy. Stir in milk until combined. Spread icing onto warm rolls.

Cinnamon Roll Dough

Makes dough for 12 rolls

1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C), divided
2¼ teaspoons (7 grams) active dry yeast
½ cup (67 grams) granulated sugar
½ cup (76 grams) unsalted butter, melted
¼ cup (60 grams) sour cream, room temperature
1 large egg (50 grams), lightly beaten and room temperature
3⅔ to 4 cups (458 to 500 grams) all-purpose flour, divided
1 teaspoon (3 grams) kosher salt

1. In a medium bowl, combine ¾ cup (180 grams) warm milk and yeast. Let stand until foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat sugar, melted

butter, sour cream, egg, and remaining ¼ cup (60 grams) warm milk at low speed just until combined.

3. In a large bowl, whisk together 3⅞ cups (458 grams) flour and salt. Stir half of flour mixture into butter mixture. With mixer on low speed, add yeast mixture, beating just until combined. Beat in remaining flour mixture.

4. Switch to the dough hook attachment. Beat at medium speed until smooth and elastic, 4 to 8 minutes; add up to remaining ½ cup (42 grams) flour, 1 tablespoon (8 grams) at a time, if needed. (Dough should pass the windowpane test; see Note.) Shape dough into a smooth ball.

5. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour. Punch down dough and refrigerate overnight, if desired.

Note: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

SUMMER HERB DINNER ROLLS

Makes 12 rolls

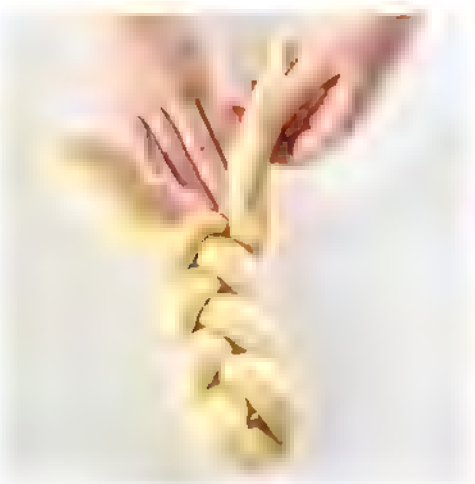
Your summer get-togethers deserve dinner rolls that rise to the occasion. Enter these stunning sour cream knots. They have a prominent yeast flavor and an ultra-soft crumb that's loaded with dill and chives. With a quick rise and easy shaping method, this recipe is one you'll keep on rotation all year long.

4¾ to 5 cups (594 to 625 grams) all-purpose flour, divided
¼ cup (50 grams) granulated sugar
4½ teaspoons (14 grams) instant yeast
1 tablespoon (9 grams) kosher salt
1 cup (240 grams) plus 1 tablespoon (15 grams) water
½ cup (120 grams) sour cream
¼ cup (57 grams) plus 2 tablespoons (28 grams) unsalted butter, melted and divided
2 large eggs (100 grams), room temperature and divided
¼ cup (12 grams) finely chopped fresh chives
2 teaspoons (1.5 grams) finely chopped fresh dill
¼ teaspoon (1.5 grams) garlic salt

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, sugar, yeast, and kosher salt.
2. In a medium saucepan, heat 1 cup (240 grams) water, sour cream, and ¼ cup (57 grams) melted butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm sour cream mixture to flour mixture, and beat at medium speed until combined. Beat in 1 egg (50 grams) until combined. With mixer on low speed, gradually add 3¼ cups (406 grams) flour, chives, and dill, beating just until a shaggy dough forms.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 7 to 8 minutes, stopping to scrape dough hook and sides of bowl; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Cover and let stand in a warm, draft-free place (75°F/24°C) for 10 minutes. (Dough will puff slightly.)
4. Line a 13x9-inch baking sheet with parchment paper.
5. Divide dough into 12 portions (about 93 grams each). With lightly floured hands, roll 1 portion into a 12-inch-long rope. (Keep remaining dough covered to prevent it from drying out.) Tie a loose knot toward one end of rope, leaving about 1 inch on one end. Pinch together both ends of dough under knot, forming a knotted ball. Place, seam side down, on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 20 to 30 minutes.
6. Preheat oven to 375°F (190°C).
7. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Brush tops of dough with egg wash.
8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes, covering with foil to prevent excess browning, if necessary.
9. In another small bowl, stir together garlic salt and remaining 2 tablespoons (28 grams) melted butter. Brush tops of warm rolls with garlic butter. Serve warm.

BRIAN'S
FAVORITE

READER
FAVORITE



BRIOCHE LOAF

Makes 1 (8½x4½ inch) loaf

This sweet and simple loaf gets its gorgeous bubbly top from a simple braid. With braided breads, it's important that the ends are sealed and not tucked or folded under the loaf; otherwise, it may rise and bake slightly misshapen.

- **⅓ cup (80 grams) warm whole milk (110°F/43°C to 115°F/46°C)**
- **2¼ teaspoons (7 grams) instant yeast**
- **3 tablespoons (36 grams) granulated sugar, divided**
- **2⅓ to 2⅔ cups (291 to 333 grams) all-purpose flour, divided, plus more for dusting**
- **2 teaspoons (6 grams) kosher salt**
- **2 large eggs (100 grams), lightly beaten and room temperature**
- **½ cup (113 grams) unsalted butter, cubed and room temperature**
- **1 large egg (50 grams)**
- **1 tablespoon (15 grams) water**

1. In a small bowl, stir together warm milk, yeast, and 1 teaspoon (4 grams) sugar. Let stand until foamy, about 5 minutes.
2. In the bowl of a stand mixer, whisk together 1⅓ cups (166 grams) flour, salt, and remaining 2 tablespoons plus 2 teaspoons (32 grams) sugar by hand. Add yeast mixture and beaten eggs. Using the paddle attachment, beat at low speed until combined, about 1 minute. With mixer on low speed, gradually add 1 cup (125 grams) flour, beating until a shaggy dough forms; scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until dough is smooth, elastic, and slightly tacky, 4 to 6 minutes; add up to remaining ⅓ cup (42 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. With mixer on medium-low speed, add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition (6 to 7 minutes total). Beat at medium speed until a smooth, elastic dough forms, 10 to 12 minutes. Turn out onto a lightly floured surface; knead 5 to 8 times, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Line a baking sheet with parchment paper.
6. Turn out dough onto a lightly floured surface, and lightly punch down dough. Flatten dough into an 8x6-inch rectangle, and transfer to prepared pan. Cover with plastic wrap, and refrigerate for at least 8 hours or up to overnight.
7. Lightly spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
8. Turn out dough onto a lightly floured surface, and divide into 3 portions (about 217 grams each). Roll each portion into a rope about 14 inches long. (If at any point dough gets too soft to work with, refrigerate for 10 to 15 minutes.) Pinch ropes together at one end, and carefully braid together tightly. Pinch ends to seal. Place braid in prepared pan, compressing to fit as needed. (Try not to fold the dough too much under itself; this will result in an irregular bumpy top.) Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough passes the finger dent test, 50 to 55 minutes. (See Note.)
9. Preheat oven to 350°F (180°C).
10. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water; lightly brush onto dough.
11. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 45 minutes, covering with foil during final 15 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

Note: *To use the finger dent test, lightly flour the surface of the dough, and gently press your finger about ½ inch into the surface. If your dough has properly fermented, you should be able to watch the dough spring back slightly but still show an indentation. If the dent disappears, the dough is underproofed and needs more time.*

PARKER HOUSE ROLLS

Makes 24 rolls

Legend has it that Parker House rolls were created by accident as a disgruntled baker slammed a tray of rolls in the oven. The jolted rolls emerged with their signature folded appearance, and the guests raved about them. It's that pocket-like fold that creates a crispy golden exterior with a steaming hot and tender interior.

4 to 4¼ cups (500 to 531 grams) all-purpose flour, divided, plus more for dusting
⅓ cup (67 grams) granulated sugar
1 tablespoon (9 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
¾ cup (180 grams) whole milk
⅔ cup (160 grams) water
¼ cup (57 grams) unsalted butter, cubed
1 large egg (50 grams), room temperature
⅓ cup (76 grams) unsalted butter, melted
Flaked sea salt, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1⅓ cups (167 grams) flour, sugar, kosher salt, and yeast at medium-low speed until well combined.
2. In a medium saucepan, heat milk, ⅔ cup (160 grams) water, and cubed butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium-low speed for 2 minutes, stopping to scrape sides of bowl. Add egg; beat at medium-high speed for 2 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add 2⅔ cups (333 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, somewhat sticky dough forms, 6 to 8 minutes, stopping to scrape dough hook and sides of bowl; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test [see Note on page 22] but may still stick slightly to sides of bowl.) Turn out dough onto a very lightly floured surface, and gently shape into a ball.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 50 minutes.
5. Position oven rack in top third of oven. Preheat oven to 350°F (180°C). Line 2 light-colored metal baking sheets with parchment paper.
6. Punch down dough; cover and let stand for 5 minutes. Divide dough in half.
7. On a lightly floured surface, roll one portion of dough into an 11-inch square (about ¼ inch thick). (Keep remaining dough covered with plastic wrap.) Using a 2¾-inch round cutter, cut dough, discarding scraps. Gently stretch each circle into a 3x2-inch oval; place smoother side of oval facing down. Brush each oval with melted butter.
8. Using the back of small knife, make a crease crosswise in center of each oval; fold each oval in half along crease, pressing to seal. Place at least 1 inch apart on a prepared pan. Repeat procedure with remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size and dough holds an indentation when gently pressed, 20 to 25 minutes.
9. Brush top of rolls with melted butter.
10. Bake, one pan at a time, until golden brown, 12 to 15 minutes. Brush warm rolls with remaining melted butter, and sprinkle with sea salt. Serve warm. Store in an airtight container for up 3 days.

READER FAVORITE

BRIAN'S
FAVORITE

HONEY BUTTER YEAST ROLLS

Makes 16 rolls

If you're on the hunt for pillowy-soft, tenderly sweet rolls, look no further. These rolls are simple and light yet incredibly flavorful, with the perfect amount of buttery richness and honeyed sweetness, just like the O'Charley's rolls they were inspired by. Baked to a gorgeous golden brown, the rolls are then coated with a final brush of melted butter for a glistening finish.

4½ to 4¾ cups (563 to 594 grams) all-purpose flour, divided, plus more for dusting
¼ cup (50 grams) granulated sugar
1 (0.25-ounce) package (7 grams) instant yeast*
1 teaspoon (3 grams) kosher salt
1 cup (240 grams) water
½ cup (120 grams) whole milk
½ cup (114 grams) unsalted butter, melted and divided
2 tablespoons (42 grams) honey
1 large egg (50 grams)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, sugar, yeast, and salt at low speed just until combined.
2. In a small saucepan, heat 1 cup (240 grams) water, milk, ¼ cup (57 grams) melted butter, and honey over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at low speed until combined, about 1 minute. Beat in egg until combined. Add 2½ cups (313 grams) flour, and beat until a shaggy dough forms, about 1 minute.
3. Switch to the dough hook attachment. Beat at low speed until dough is smooth, elastic, and slightly sticky, 10 to 12 minutes, stopping to scrape dough hook and sides of bowl; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if needed. Turn out dough onto a clean surface, and shape into a ball.
4. Lightly spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Line rimmed baking sheets with parchment paper.
6. On a lightly floured surface, roll dough into a 14x12-inch rectangle. Cut into 16 (3½x3-inch) rectangles, and place about ¼ inch apart on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when pressed, about 20 minutes.
7. Preheat oven to 375°F (190°C).
8. Bake until golden brown and an instant-read thermometer inserted in center registers 200°F (93°C), 12 to 15 minutes. Brush with remaining ¼ cup (57 grams) melted butter. Serve warm.

**We used Platinum® Yeast from Red Star®.*

FRENCH ONION TWIST BREAD

Makes 1 (9 inch) loaf

We're flipping the script on your favorite onion soup. This pillowy bread round combines sherry, thyme, and caramelized onions to impart the traditional French onion flavor while Gruyère brings cheesy decadence to the formula.

4 to 4¼ cups (500 to 531 grams) all-purpose flour, divided, plus more for dusting
¼ cup (50 grams) granulated sugar
1 (0.25-ounce) package (7 grams) active dry yeast*
1 teaspoon (3 grams) kosher salt
½ cup (120 grams) whole milk
½ cup (120 grams) water
⅓ cup (76 grams) unsalted butter
¼ cup (60 grams) sour cream
1 large egg (50 grams)
½ cup (113 grams) unsalted butter, softened
2 tablespoons (4 grams) fresh thyme leaves
Caramelized Onions (recipe follows)
8 ounces (227 grams) Gruyère cheese, shredded and divided

1. In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, sugar, yeast, and salt by hand.
2. In a medium saucepan, heat milk, ½ cup (120 grams) water, butter, and sour cream over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; using the paddle attachment, beat at medium speed until combined. Add egg, beating until combined. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating until combined.
3. Switch to the dough hook attachment. Beat at low speed until a soft, smooth, and somewhat sticky dough forms and pulls away from bowl, 9 to 10 minutes; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Spray a 9-inch round cake pan with cooking spray.
6. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into a 21x12-inch rectangle.
7. In a small bowl, stir together softened butter and thyme; spread onto dough, leaving a ½-inch border on one long side. Sprinkle and spread Caramelized Onions onto butter. Sprinkle 6 ounces (170 grams) cheese onto onions.
8. Starting with long side opposite border, roll dough into a log, pinching seam to seal. Place log seam side down, and cut in half lengthwise, leaving 1½ inches intact at one end. Turn halves cut sides up, and carefully twist dough pieces around each other; form into a circle. Place, cut sides up, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
9. Position one oven rack in center and one at top of oven. Preheat oven to 350°F (180°C).
10. Bake on center rack for 30 minutes. Sprinkle remaining 2 ounces (57 grams) cheese on top. Bake until bread is golden brown, cheese is melted, and an instant-read thermometer inserted in center registers 190°F (88°C), 15 to 20 minutes more, placing a piece of foil on top rack of oven to prevent excess browning, if necessary. Let cool in pan for 20 minutes. Best served warm. Store in an airtight container for up to 3 days.

**We used Red Star® Active Dry Yeast.*

Caramelized Onions

Makes 1 cup

¼ cup (57 grams) unsalted butter
2 pounds (908 grams) sweet onions, thinly sliced (about 8 cups)
1 teaspoon (3 grams) kosher salt
½ teaspoon (2 grams) granulated sugar
½ teaspoon (1 gram) ground black pepper
½ cup (120 grams) dry sherry

1. In a large saucepan, melt butter over medium heat. Add onion; cook, stirring occasionally, until softened, about 15 minutes. Stir in salt, sugar, and pepper; cook, stirring occasionally, until deep golden brown, 30 to 40 minutes.
2. Increase heat to high. Stir in sherry; cook until most of liquid has evaporated. Remove from heat; let cool completely.

BRIAN'S
FAVORITE

EVERYONE'S
FAVORITE

ENGLISH MUFFIN LOAF

Makes 1 (8½x4½ inch) loaf

Featuring a lightly crisp exterior and an airy, chewy interior, this loaf is everything you love about English muffins. Top toasted slices with butter and jam for breakfast, or layer on ingredients for your best-ever sandwich.

Cornmeal or semolina flour, for sprinkling
2½ cups (318 grams) bread flour
1 tablespoon (12 grams) granulated sugar
2½ teaspoons (7.5 grams) kosher salt
1 (0.25-ounce) package (7 grams) instant yeast*
¼ teaspoon (1.25 grams) baking soda
⅔ cup (160 grams) water
½ cup (120 grams) warm milk (120°F/49°C to 130°F/54°C)
2 tablespoons (28 grams) vegetable oil

1. Lightly spray an 8½x4½-inch loaf pan with baking spray with flour; sprinkle with cornmeal or semolina flour.
2. In a large bowl, whisk together bread flour, sugar, salt, yeast, and baking soda.
3. In a small bowl, whisk together ⅔ cup (160 grams) water, warm milk, and oil. Add milk mixture to flour mixture, stirring just until combined. Cover and let stand at room temperature for 15 minutes.
4. Using a rubber spatula, fold dough onto itself a few times until dough is more elastic. Spread dough into prepared pan, and flatten top with wet fingertips. Sprinkle cornmeal or semolina flour onto dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size and dough almost fills pan, 25 to 30 minutes.
5. Preheat oven to 400°F (200°C).
6. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes, covering with foil during final 5 minutes of baking to prevent excess browning. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

**We used Platinum® Yeast from Red Star®.*

PRO TIP

For an even more flavorful loaf, cover and refrigerate your dough overnight at the end of step 4. Let it come to room temperature and then let stand while your oven preheats.

MILK BREAD

Makes 2 (9x5 inch) loaves

The magic of Milk Bread can be attributed to tangzhong, a paste made from milk and flour that's slowly heated to exactly 149°F (65°C). It resembles a white, loose roux and has two purposes: extend the bread's shelf life and lock in moisture without making the bread heavy. A rolled and spiraled shaping method gives the loaf its towering height and iconic swirl on the side crust.

Tangzhong:
¾ cup (180 grams) whole milk
¼ cup (32 grams) bread flour*

Dough:
1½ cups (320 grams) warm whole milk (100°F/38°C to 110°F/43°C)
⅔ cup (133 grams) granulated sugar
4½ teaspoons (14 grams) active dry yeast
5½ cups (699 grams) bread flour*
2 large eggs (100 grams)
2 teaspoons (6 grams) kosher salt
6 tablespoons (84 grams) unsalted butter, room temperature

1 large egg (50 grams)
1 tablespoon (15 grams) whole milk

1. For tangzhong: In a small saucepan, whisk together milk and flour until smooth. Cook over medium-low heat, whisking constantly, until mixture thickens, whisk leaves lines on bottom of saucepan, and an instant-read thermometer registers 149°F (65°C). Transfer to a small bowl, and let cool completely before using.
2. For dough: In a small bowl, whisk together warm milk, sugar, and yeast. Let stand until foamy, about 10 minutes.
3. In the bowl of a stand mixer, stir together yeast mixture, flour, tangzhong, eggs, and salt with a wooden spoon until combined. Using the dough hook attachment, beat at low speed for 5 minutes. Add butter, and beat at medium-low speed for 6 minutes. Scrape bottom and sides of bowl, and turn dough over. Beat for 2 minutes. Dough should pass the windowpane test; see Note on page 22.
4. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour. Dough should pass the finger dent test; see Note on page 26.
5. Spray 2 (9x5-inch) loaf pans with cooking spray.
6. Divide dough into 6 equal portions (252 grams each). Shape each portion into a ball. Roll each ball into a 12x5-inch oval. Fold right third (lengthwise) over center third. Fold left side over center. Using a rolling pin, flatten dough, and reroll into a 12x5-inch oval. Starting with one short side, roll dough away from you into a log. Place seam side down in prepared pan. Repeat with remaining dough, placing 3 portions in each prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
7. Preheat oven to 350°F (180°C).
8. In a small bowl, whisk together egg and milk; brush onto dough.
9. Bake until an instant-read thermometer inserted in center registers 190°F (88°C), about 30 minutes, covering with foil during final 10 minutes of baking to prevent excess browning. Immediately remove from pans, and let cool completely on a wire rack. Store in an airtight container for up to 5 days.

**We used King Arthur Bread Flour.*

EVERYONE'S 10th anniversary FAVORITE

WEBSITE
FAVORITE

BAKERY-STYLE BLUEBERRY MUFFINS

Makes 12 muffins

Editor-in-chief Brian Hart Hoffman has long been a fan of Michelle Lopez of Hummingbird High *and her techniques for fruit-filled, high-rising muffins, which influenced our creation of these dreamy muffins: a heaping helping of both whole and smashed fresh berries, lemon zest and juice for brightness, turbinado sugar for a crunchy top, sour cream and oil for a moist crumb, and a gorgeously domed top.*

- **3 cups (376 grams) all-purpose flour, divided**
- **1 tablespoon (15 grams) baking powder**
- **1½ teaspoons (4.5 grams) kosher salt**
- **1 cup (200 grams) granulated sugar**
- **1 cup (240 grams) sour cream**
- **3 large eggs (150 grams), room temperature**
- **¼ cup (57 grams) unsalted butter, melted**
- **¼ cup (56 grams) neutral oil**
- **1 tablespoon (3 grams) lemon zest**
- **2 tablespoons (30 grams) fresh lemon juice**
- **2 teaspoons (8 grams) vanilla extract**
- **2½ cups (315 grams) fresh blueberries, divided**
- **2 tablespoons (24 grams) turbinado sugar**

1. In a large bowl, whisk together 2¾ cups plus 2 tablespoons (360 grams) flour, baking powder, and salt.
2. In a medium bowl, whisk together granulated sugar, sour cream, eggs, melted butter, oil, lemon zest and juice, and vanilla until well combined. Fold sugar mixture into flour mixture just until dry ingredients are moistened and some dry streaks remain.
3. In a small bowl, mash ½ cup (70 grams) blueberries with a fork.
4. In another medium bowl, stir together 1¾ cups (245 grams) blueberries and remaining 2 tablespoons (16 grams) flour. Fold mashed blueberries and blueberry mixture into batter just until combined. (Batter should still be lumpy; do not overmix.) Cover and refrigerate for at least 1 hour or up to overnight.
5. Preheat oven to 400°F (200°C). Spray 2 (12-cup) muffin pans with baking spray with flour. Fill every other muffin cup with water.
6. Divide batter among empty prepared muffin cups (about ½ cup or 118 grams each), spreading into an even layer. Top batter with remaining ¼ cup (35 grams) blueberries, pressing into batter. Sprinkle with turbinado sugar.
7. Bake for 5 minutes. Reduce oven temperature to 375°F (190°C), and bake until a wooden pick inserted in center comes out clean, 12 to 17 minutes more. Let cool in pans on wire racks for 10 minutes. Gently twist and loosen each muffin; leave muffins in cups, and let cool for 5 minutes. Serve warm. Store in an airtight container for up to 3 days.

TARTE SOLEIL

Makes 1 (14-inch) loaf

Named after its shape, tarte soleil (which translates to "sun bread") is as delicious as it is beautiful. Traditionally enjoyed during apéro, the French term for cocktail hour, the bread's twisted strands allow it to be easily pulled apart, making it perfect to share with friends.

- **3¼ cups plus 2 tablespoons (422 grams) all-purpose flour, divided**
- **1 tablespoon (12 grams) granulated sugar**
- **1 (0.25-ounce) package (7 grams) instant yeast***
- **2 teaspoons (6 grams) kosher salt**
- **1 cup (240 grams) whole milk**
- **¼ cup (57 grams) unsalted butter, softened**
- **2 large eggs (100 grams), room temperature and divided**
- **Roasted Garlic and Herb Butter (recipe follows), room temperature**
- **1 tablespoon (15 grams) water**
- **2 teaspoons (6 grams) sesame seeds**
- **1 tablespoon (14 grams) unsalted butter, melted and warm**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, granulated sugar, yeast, and salt at medium-low speed until well combined, stopping to scrape sides of bowl.
2. In a medium saucepan, heat milk and softened butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium speed for 2 minutes, stopping to scrape sides of bowl. Add 1 egg (50 grams); beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add remaining 2¼ cups plus 2 tablespoons (297 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium speed until a soft, somewhat sticky dough forms, about 15 minutes, stopping to scrape dough hook and sides of bowl. (Dough may still stick slightly to sides of bowl but should pass the windowpane test; see Note on page 22.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. Line a large light-colored rimmed baking sheet with parchment paper.
6. Lightly punch down dough; cover and let stand for 5 minutes. Turn out dough, and divide into 4 portions (about 190 grams each); gently shape each into a ball. Cover with plastic wrap, and let stand for 15 minutes. Keeping other portions covered with plastic wrap, roll and pat 1 portion into an 11-inch circle; gently place on prepared pan. (Dough may shrink slightly.) Spread one-third of Roasted Garlic and Herb Butter (about ¼ cup or 55 grams) onto dough circle, leaving a ½-inch border. Repeat rolling and stacking procedure with 2 dough balls and remaining Roasted Garlic and Herb Butter. Roll remaining dough ball into an 11-inch circle, and place on top of previous layers.
7. Place a 1½-inch round cutter in center of dough; gently press down just to leave a mark. Using a sharp knife or a pizza cutter, make 16 evenly spaced cuts from center mark to edge of dough. Grasping 1 cut piece at a time, twist piece to the right 3 to 4 times; pinch ends firmly together to adhere. Repeat with remaining cut pieces. Cover and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size, 30 to 45 minutes. Pinch ends together again, if necessary.
8. Preheat oven to 375°F (190°C).
9. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams); brush onto dough, and sprinkle sesame seeds in center.
10. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 18 to 22 minutes, lightly covering with foil to prevent excess browning, if necessary. Let cool on pan for 15 minutes. Brush with melted butter; serve warm. Store in an airtight container for up to 3 days.

**We used Red Star® Instant Yeast.*

Roasted Garlic and Herb Butter

Makes about ¾ cup

- **1 medium head garlic (65 grams)**
- **1 teaspoon (5 grams) olive oil**
- **1 teaspoon (2.5 grams) kosher salt, divided**
- **½ cup (10 grams) lightly packed fresh parsley leaves**
- **¼ cup (6 grams) lightly packed sliced fresh chives**
- **2 tablespoons (3 grams) fresh rosemary leaves**
- **⅔ cup (150 grams) unsalted butter, room temperature**
- **¼ teaspoon finely ground black pepper**

READER FAVORITE

1. Preheat oven to 400°F (200°C).
2. Cut ¼ inch off top end of garlic, keeping cloves intact. Place garlic, cut side up, on a piece of foil. Drizzle with oil, and sprinkle with ⅛ teaspoon salt. Wrap in foil.
3. Bake until fragrant and deep golden brown, about 45 minutes. Unwrap garlic, and let cool completely.
4. Squeeze garlic pulp into the work bowl of a food processor; add parsley, chives, and rosemary, and process until almost smooth, 1 to 2 minutes, stopping to scrape sides of bowl. Add butter, pepper, and remaining ¾ teaspoon plus ⅛ teaspoon salt (2.5 grams), and process until smooth and creamy, 1 to 2 minutes, stopping to scrape sides of bowl. Refrigerate in airtight container for up to 3 days.

READER
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SPICED PUMPKIN BREAD

Makes 1 (8½x4½ inch) loaf

Maximum flavor and a soft texture for days were our top goals for this bread, and we more than succeeded. In addition to the fragrant blend of cinnamon, ginger, nutmeg, and cloves that comprises pumpkin pie spice, a pinch of black pepper adds a faintly lingering touch of heat. Dark brown sugar's higher molasses content brings a caramelly depth of flavor and moisture, and vanilla extract adds floral sweetness. Using oil rather than butter lets the pumpkin flavor shine while keeping the crumb tender; plus, it helps create the cracked dome on top, the instantly recognizable sign of a quick bread. Enjoy thick slices of this easy loaf for breakfast, an afternoon snack, or dessert.

- 2½ cups (313 grams) all-purpose flour
- 1 tablespoon plus 2 teaspoons (10 grams) pumpkin pie spice
- 2 teaspoons (10 grams) baking powder
- 2 teaspoons (6 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- 1 (15-ounce) can (425 grams) pumpkin
- 1 cup (200 grams) granulated sugar
- ⅔ cup (149 grams) neutral oil, plus more for scoring
- ½ cup (110 grams) firmly packed dark brown sugar
- 2 large eggs (100 grams), room temperature
- 2 teaspoons (4 grams) vanilla extract

1. Preheat oven to 325°F (170°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over all sides of pan.
2. In a large bowl, whisk together flour, pie spice, baking powder, salt, and pepper.
3. In a medium bowl, whisk together pumpkin, granulated sugar, oil, brown sugar, eggs, and vanilla until smooth. Fold pumpkin mixture into flour mixture until smooth. Spread batter into prepared pan. Firmly tap pan on a kitchen towel-lined counter to settle batter. Using an offset spatula dipped in oil, score a line down center of batter, leaving about a 1-inch border on short sides of pan.
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 1½ hours to 1 hour and 40 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

BAGELS

Makes 12 bagels

Plain and perfect, these bagels are the ideal chewy canvases for your choice of toppings, a customizable bagel experience for those who want an assorted spread. But any way you top them, these ringed beauties are primed for lox, schmears, and plenty of butter.

7 cups (889 grams) bread flour, plus more for dusting
2 tablespoons (18 grams) kosher salt
1¾ teaspoons (5.25 grams) instant yeast
2⅛ cups (560 grams) warm water (120°F/49°C to 130°F/54°C)
½ cup (170 grams) plus 2 tablespoons (42 grams) barley malt syrup, divided
8 cups (1,920 grams) plus 1 tablespoon (15 grams) water, divided
1 large egg white (30 grams)
Toppings: shredded Asiago cheese, everything bagel seasoning, sesame seeds, poppy seeds

1. In the bowl of a stand mixer, whisk together flour, salt, and yeast by hand. Add 2⅛ cups (560 grams) warm water and 2 tablespoons (42 grams) barley malt syrup; using the paddle attachment, beat at low speed until a shaggy dough forms, about 1 minute.
2. Switch to the dough hook attachment. Beat at low speed until dough pulls away from sides and bottom of bowl, about 8 minutes. (Dough will be elastic but may not look completely smooth.) Turn out dough onto a lightly floured surface, and shape into a smooth ball.
3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
4. Place a large sheet of parchment paper in a warm, draft-free place (75°F/24°C); dust parchment with flour.
5. Divide dough into 12 portions (about 107 grams each). Shape each portion into a ball. Place 1 ball in your hand. Using your thumb and forefinger, pinch a hole in center of ball, and stretch hole to about 3 inches wide. Place on prepared parchment. Repeat with remaining dough. (Once dough contracts, the hole should be 1 to 1½ inches wide.) Cover and let rise until puffed, 15 to 30 minutes.
6. Preheat oven to 400°F (200°C). Line 2 baking sheets with parchment paper.
7. In a large stockpot, heat 8 cups (1,920 grams) water and remaining ½ cup (170 grams) barley malt syrup over medium-low heat until barely simmering. (Do not boil.) Carefully drop bagels, 1 to 2 at a time, into syrup water. Cook for 10 seconds per side; immediately transfer to prepared pans.
8. In a small bowl, whisk together egg white and remaining 1 tablespoon (15 grams) water. Brush dough with egg wash, and sprinkle with desired toppings. (See Note.)
9. Bake until golden brown, 20 to 25 minutes. Let cool on pans for 10 minutes. Best served warm. Store in an airtight container for up to 3 days.

Note: *Use ¼ cup (28 grams) shredded Asiago cheese per bagel; use 1 tablespoon (9 grams) everything bagel seasoning, sesame seeds, or poppy seeds per bagel.*

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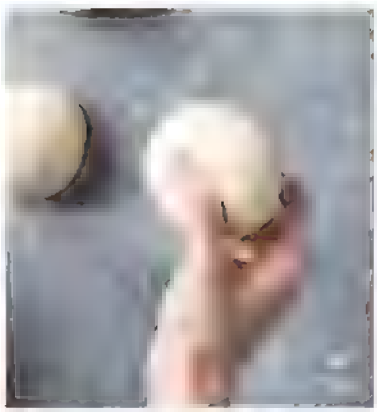

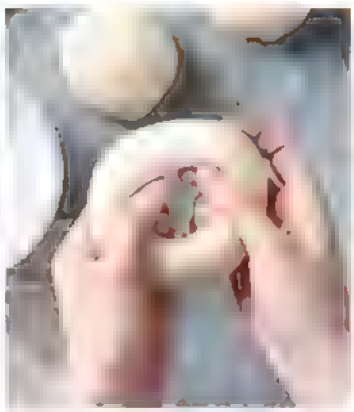

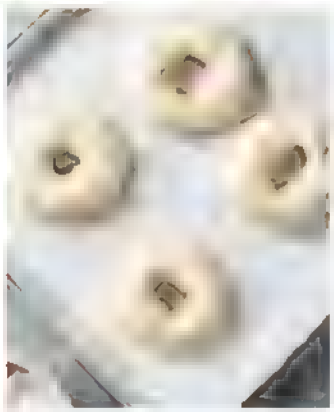

CAKES *for* CELEBRATING

Whether a holiday, birthday, anniversary, graduation, or Tuesday, these cakes turn the everyday into a special day

NEW YORK-STYLE CHEESECAKE

Makes 1 (9-inch) cake

Arnold Reuben, owner of Reuben's Restaurant and Delicatessen and The Turf Restaurant, is credited with creating the New York cheesecake in the 1920s. His cheesecake recipe, also known as Jewish cheesecake thanks to his heritage and the recipe's kosher ingredients, was allegedly a favorite of actors and actresses seeking late-night indulgence after shows.

Crust:

- ½ cup (113 grams) plus 1 tablespoon (14 grams) unsalted butter, melted
- 1¾ cups (205 grams) graham cracker crumbs
- 1 tablespoon (12 grams) granulated sugar
- ½ teaspoon (1.5 grams) kosher salt

Filling:

- 4 (8-ounce) packages (904 grams) cream cheese, softened
- 1¼ cups (250 grams) granulated sugar
- 1 tablespoon (8 grams) cornstarch
- ½ teaspoon (1.5 grams) kosher salt
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- Zest of 1 lemon
- 4 large eggs (200 grams)
- 1 cup (240 grams) sour cream
- ½ cup (80 grams) heavy whipping cream

1. For crust: Preheat oven to 325°F (170°C). Using a pastry brush, brush 1 tablespoon (14 grams) melted butter in bottom and up sides of a 9-inch springform pan.

2. In a medium bowl, stir together graham cracker crumbs, sugar, and salt. Add remaining ½ cup (113 grams) melted butter, stirring until combined. Press mixture into bottom of prepared pan. Place pan on a baking sheet.

3. Bake for 12 minutes. Let cool for 15 minutes. Wrap bottom and sides of springform pan in a double layer of foil to create a watertight barrier. Place springform pan in a large roasting pan. Leave oven on.

4. For filling: In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until soft and creamy, about 4 minutes. Reduce mixer speed to low. Add sugar, cornstarch, and salt; beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in reserved vanilla seeds and lemon zest. Increase mixer speed to medium. Add eggs, one at a time, beating well after each addition. Reduce mixer speed to low. Add sour cream and cream, beating just until combined and stopping to scrape sides of bowl.

5. Pour batter into prepared pan, smoothing top with an offset spatula. Pour enough boiling water into roasting pan to come halfway up sides of springform pan, being careful not to splash any water onto filling. Carefully transfer to oven.

6. Bake for 1½ hours. Turn oven off, and leave cheesecake in oven with door cracked for 1 hour. Carefully remove roasting pan and cheesecake from oven. Lift springform pan from roasting pan, and carefully remove foil. Transfer springform pan to a wire rack.

7. Run a thin offset spatula around edges of cheesecake to loosen from sides of pan, but do not remove sides of pan. Let cool completely.

8. Cover loosely with plastic wrap, and refrigerate for at least 5 hours before serving, perferably overnight. Remove sides of pan before serving. Cover and refrigerate for up to 5 days.

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CLASSIC OLIVE OIL CAKE

Makes 1 (8-inch) cake

A staple in most Mediterranean kitchens, this light and barely sweet cake is perfect for an afternoon snack or late morning tea. A final brush of olive oil just before serving brings the fruity flavor to the front of your palate as soon as you take a bite.

- **3** large eggs (150 grams)
- **¾** cup (150 grams) granulated sugar
- **½** cup (112 grams) extra-virgin olive oil, plus more for brushing
- **½** cup (120 grams) whole milk
- **½** teaspoon (2 grams) vanilla extract
- **¼** teaspoon (1 gram) almond extract
- **1½** cups (188 grams) all-purpose flour
- **1½** teaspoons (7.5 grams) baking powder
- **½** teaspoon (1.5 grams) kosher salt

1. Preheat oven to 350°F (180°C). Spray an 8-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.

2. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs and sugar at high speed for 30 seconds. Add oil in a slow, steady stream, beating until combined. Add milk, beating until combined. Reduce mixer speed to low. Beat in extracts.

3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to egg mixture, beating until combined and stopping to scrape sides of bowl. Pour batter into prepared pan.

4. Bake until a wooden pick inserted in center comes out clean, 30 to 33 minutes. Let cool in pan for 5 minutes. Remove from pan, and let cool completely on a wire rack. Brush with oil just before serving. Store, loosely covered, at room temperature for up to 3 days.

ULTIMATE SOUTHERN CREAM CHEESE POUND CAKE

Makes 1 (10 inch) cake

When you say "pound cake" to a Southerner, they usually think of something intensely rich, tall, and capped with a crackling crust of butter and sugar so good that people fight over it. In this cake, the butter, flour, and egg match in proportion, but the sugar is almost double the weight, which ensures that crackling crust and gives the cake the requisite sweetness that Southern palates are known to love. Cream cheese not only adds extra fat (flavor!) but also moisture, stability, and some tang to balance all that sugar.

- 1½ cups (340 grams) unsalted butter, room temperature
- 8 ounces (226 grams) cream cheese, room temperature
- 3 cups (600 grams) granulated sugar
- 1 tablespoon (13 grams) vanilla extract
- 1½ teaspoons (4.5 grams) kosher salt
- 6 large eggs (300 grams), room temperature
- 3 cups (375 grams) cake flour

PRO TIP

Having the butter and cream cheese at true room temperature is vital to the two ingredients incorporating smoothly into the batter. Your best bet is to take the butter and cream cheese out of the refrigerator the night before you plan to bake. That way, there's no guessing that they're at the perfect temperature and consistency.

1. Preheat oven to 325°F (170°C). Butter and flour a 10-inch straight-sided tube pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, cream cheese, sugar, vanilla, and salt at medium speed until fluffy and pale, at least 8 minutes, stopping to scrape paddle and bottom and sides of bowl.
3. Add eggs, one at a time, beating until there are no streaks of yolk left after each addition, about 15 seconds each. Scrape paddle and bottom and sides of bowl. Beat at medium-high speed until superlight and airy, at least 3 minutes.
4. Add flour, and stir with a rubber spatula just until combined. Spoon batter into prepared pan, smoothing top.
5. Bake until golden brown on top, cake has a lightly raised and cracked dome, and a wooden pick inserted near center comes out clean, 1½ hours to 1 hour and 40 minutes. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cake cool, top side up, completely on a wire rack. Store in an airtight container for up to 5 days.

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CLASSIC HUMMINGBIRD CAKE

Makes 1 (9 inch) cake

This is Brian's favorite cake for a reason. Bits of juicy pineapple and toasty pecan coalesce with sweet banana and warm notes of cinnamon, all blanketed in swoops of Crème Fraîche Buttercream. This hefty cake is far less diminutive than the bird it's named for, and he wouldn't have it any other way.

3½ cups (438 grams) all-purpose flour
1 cup (200 grams) granulated sugar
1 cup (220 grams) firmly packed dark brown sugar
1¼ teaspoons (6.25 grams) baking soda
1½ teaspoons (3 grams) ground cinnamon
½ teaspoon (1.5 grams) kosher salt
½ teaspoon (1 gram) ground nutmeg
1 (20-ounce) can (567 grams) crushed pineapple, drained
1¼ cups (315 grams) mashed ripe banana
1 cup (224 grams) neutral oil
3 large eggs (150 grams), room temperature
2 teaspoons (8 grams) vanilla extract
Crème Fraîche Buttercream (recipe follows)
1 cup (113 grams) chopped toasted pecans
Garnish: chopped toasted pecans

1. Preheat oven to 350°F (180°C). Spray 3 (9-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In a large bowl, whisk together flour, sugars, baking soda, cinnamon, salt, and nutmeg.
3. In a medium bowl, whisk together pineapple, banana, oil, eggs, and vanilla. Add pineapple mixture to flour mixture, and whisk just until combined. Divide batter among prepared pans, smoothing tops with an offset spatula.
4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes, rotating pans halfway through baking. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Place 1 cooled cake layer on a cake plate. Spread 1¾ cups (430 grams) Crème Fraîche Buttercream on top. Sprinkle with half of pecans. Top with second cake layer. Spread 1¾ cups (430 grams) buttercream on top; sprinkle with remaining pecans. Top with remaining cake layer. Spread remaining Crème Fraîche Buttercream on top and sides of cake. Garnish with pecans, if desired. Refrigerate until buttercream is set before serving, 15 to 20 minutes. Cover and refrigerate for up to 3 days.

Crème Fraîche Buttercream

Makes about 7½ cups

2 (8-ounce) packages (454 grams) cream cheese, softened
¾ cup (170 grams) unsalted butter, softened
1¼ teaspoons (3.75 grams) kosher salt
10 cups (1,200 grams) confectioners' sugar
½ cup (80 grams) crème fraîche

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, butter, and salt at medium-low speed until smooth. Gradually add confectioners' sugar, about 1½ cups (180 grams) at a time, alternately with crème fraîche, about 1 tablespoon (15 grams) at a time, beating until combined and stopping to scrape paddle and bottom and sides of bowl. Increase mixer speed to medium, and beat until smooth and fluffy, about 3 minutes. Use immediately.

BANANA CAKE WITH CHOCOLATE BUTTERCREAM

Makes 1 (8-inch) cake

The iconic flavors of banana and chocolate meet in this whimsical naked cake. Mashed banana adds a soft tenderness to the crumb of the buttermilk cake base while Chocolate Buttercream bring intense cocoa richness.

- 1 cup (220 grams) firmly packed dark brown sugar
- 1 cup (240 grams) whole buttermilk
- 1 cup (227 grams) mashed very ripe banana
- ½ cup (100 grams) granulated sugar
- ½ cup (112 grams) vegetable oil
- 2 large eggs (100 grams), room temperature
- 1 tablespoon (13 grams) vanilla extract
- 3 cups (375 grams) unbleached cake flour
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- Chocolate Buttercream (recipe follows)
- Garnish: chopped chocolate

1. Preheat oven to 325°F (170°C). Spray 2 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In a large bowl, whisk together brown sugar, buttermilk, banana, granulated sugar, oil, eggs, and vanilla.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Gradually add flour mixture to sugar mixture, whisking just until combined. Divide batter between prepared pans (about 700 grams each).
4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Level cooled cake layers, if desired. Place 1 cake layer on a serving platter. Spread 2 cups (about 454 grams) Chocolate Buttercream onto layer. Top with remaining cake layer. Spread remaining buttercream onto cake as desired. Garnish with chopped chocolate, if desired. Cover and refrigerate for up to 5 days.

Chocolate Buttercream

Makes about 5½ cups

- 2 cups (454 grams) unsalted butter, softened
- ½ teaspoon (1.5 grams) kosher salt
- 5 cups (600 grams) confectioners' sugar
- 1 cup (85 grams) Dutch process cocoa powder
- 5 tablespoons (75 grams) heavy whipping cream
- ½ teaspoon (2 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at low speed until smooth.
2. In a large bowl, sift together confectioners' sugar and cocoa. Gradually add sugar mixture, about 1 cup at a time, to butter mixture alternately with cream, about 1 tablespoon (15 grams) at a time, beating until smooth after each addition. Beat in vanilla. Scrape paddle and bottom and sides of bowl.
3. Increase mixer speed to medium, and beat until fluffy, 2 to 3 minutes. Use immediately.

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BERRY FRANGIPANE CAKE

Makes 1 (8-inch) cake

Almond-scented cake batter is swirled with traditional frangipane, which adds nutty flavor and tenderness to the crumb. Studded with berries and gently dusted with confectioners' sugar, this cake is simple but gorgeous. As a bonus, this recipe calls for frozen berries, meaning this cake is always in season.

Frangipane:

- **⅔ cup (150 grams) unsalted butter, room temperature (see Notes)**
- **1½ cups (144 grams) superfine natural almond flour**
- **¾ cup (150 grams) granulated sugar**
- **¼ cup (31 grams) all-purpose flour**
- **1 large egg (50 grams)**
- **1 large egg white (30 grams)**
- **1 teaspoon (3 grams) kosher salt**
- **1 teaspoon (4 grams) almond extract**

Batter:

- **½ cup (113 grams) unsalted butter, softened**
- **¾ cup (150 grams) granulated sugar**
- **1 large egg (50 grams), room temperature**
- **¾ teaspoon (3 grams) vanilla extract**
- **¼ teaspoon (1 gram) almond extract**
- **1 cup (125 grams) all-purpose flour**
- **¾ teaspoon (3.75 grams) baking powder**
- **¼ teaspoon kosher salt**
- **¼ cup (60 grams) whole milk, room temperature**

- **½ cup (120 grams) drained thawed frozen mixed berries (large berries halved as needed), patted dry**
- **2 tablespoons (15 grams) sliced almonds**

Confectioners' sugar, for dusting

1. Preheat oven to 325°F (170°C). Spray a light-colored 8-inch metal springform pan with baking spray with flour. Line bottom and sides of pan with parchment paper.

2. For frangipane: In a medium bowl, stir butter until creamy. Add almond flour, granulated sugar, all-purpose flour, egg, egg white, salt, and almond extract; stir until well combined. Cover and reserve.

3. For batter: In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape paddle and bottom and sides of bowl. Add egg and extracts, beating until combined.

4. In another medium bowl, whisk together all-purpose flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition and stopping to scrape paddle and bottom and sides of bowl.

5. Using a small offset spatula or the back of a spoon, spread 1 cup (about 238 grams) batter into prepared pan. Using a 1½-tablespoon spring-loaded scoop (see Notes), alternately dollop 1 cup (about 240 grams) frangipane and remaining batter in a checkerboard pattern onto batter in pan, overlapping and layering as you go. (It's OK that dollops don't go all the way to edges of pan.) Drag a butter knife through center of each dollop a few times to swirl together. Tap pan on a kitchen towel-lined counter several times to settle batter.

6. Spoon remaining frangipane into a pastry bag; cut a ½-inch opening in tip. Pipe onto batter in pan, gently spreading with a small offset spatula. Press berries into frangipane; sprinkle with almonds.

7. Bake until edges are golden brown, top feels dry and set, and an instant-read thermometer inserted in center registers 202°F (94°C) to 210°F (99°C) [see Notes], 52 minutes to 1 hour, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 5 minutes. Remove sides of pan, and let cool completely on base of pan on a wire rack. Dust with confectioners' sugar before serving. Store in an airtight container for up to 3 days.

Notes: *Unlike softened butter, room temperature butter should provide no resistance when pressed with a finger. At this point, the butter is softened enough to easily combine with your other ingredients.*

Clean your scoop occasionally when dolloping batter and frangipane; you can also use 2 spring-loaded scoops.

A wooden pick test does not work well for this cake; even when finished baking, the frangipane may still stick slightly to a wooden pick.

SICILIAN WHOLE ORANGE CAKE

Makes 1 (8-inch) cake

Warm up cold winter days with our sweet and fruity whole citrus cake. Saturated with refreshing orange juice and olive oil, this cake melts in your mouth with each rich bite. Brushed with a tangy orange syrup and garnished with orange slices, one piece will satisfy any sweet tooth.

2 Valencia oranges (400 grams), seeded and chopped
1¾ cups (219 grams) all-purpose flour
1 cup (96 grams) finely ground almond flour
2 teaspoons (10 grams) baking powder
¼ teaspoon kosher salt
1½ cups (300 grams) granulated sugar, divided
3 large eggs (150 grams), room temperature
½ cup (112 grams) olive oil
1 teaspoon (4 grams) vanilla extract*
¼ cup (60 grams) fresh orange juice
Garnish: orange slices

1. Preheat oven to 350°F (180°C). Spray a 3-inch-tall 8-inch round cake pan with baking spray with flour. Line pan with parchment paper; spray parchment.
2. In the work bowl of a food processor, process chopped oranges until almost smooth, about 30 seconds. (You should still have small pieces remaining.)
3. In a medium bowl, whisk together flours, baking powder, and salt.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat 1¼ cups (250 grams) sugar and eggs at medium-high speed until pale and thick, 5 to 7 minutes. With mixer on medium speed, add oil and vanilla, beating until combined. Add puréed orange, beating until completely combined. Add flour mixture, and beat at low speed just until combined, stopping to scrape whisk and bottom and sides of bowl. Pour batter into prepared pan.
5. Bake until top is golden brown and a wooden pick inserted in center comes out clean, about 1 hour and 15 minutes, loosely covering with foil after 45 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes.
6. Meanwhile, in a small saucepan, heat orange juice and remaining ¼ cup (50 grams) sugar over medium heat, whisking frequently, until sugar dissolves, about 5 minutes.
7. Remove warm cake from pan, and place on a wire rack. Brush syrup all over cake. Let cool completely on a wire rack. Garnish with orange slices, if desired. Store in an airtight container for up to 3 days.

**We used Rodelle Vanilla Extract.*

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10th
anniversary
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CHERRY-PECAN CAKE

Makes 1 (8-inch) cake

This recipe is a re-creation of a bakery cake that Brian's mother, Phyllis, would get every year as a child for her birthday. Swathed in a blanket of snow-white frosting, the three-layer cake was decorated simply with a ring of glossy cherries on top. Peeking through each layer of cake was a filling of richly sweet, vanilla-kissed frosting studded with ruby-red maraschino cherries and a crunchy confetti of chopped pecans—the fruity, nutty filling was Phyllis's favorite part of the cake. Thanks to a reverse creaming method and just egg whites in the batter, the layers of this cake bake evenly with a tender crumb that soaks up every drop of the sweet and crunchy filling.

2¼ cups (281 grams) unbleached cake flour*
1½ cups (300 grams) granulated sugar
2 teaspoons (10 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
¼ teaspoon (1.25 grams) baking soda
¾ cup (170 grams) unsalted butter, softened
¾ cup (180 grams) whole milk, room temperature
3 large egg whites (90 grams), room temperature
3 tablespoons (45 grams) sour cream, room temperature
1½ teaspoons (6 grams) vanilla extract
Vanilla-Almond Buttercream (recipe follows)
1 cup (150 grams) finely chopped maraschino cherries, patted dry
½ cup (54 grams) finely chopped toasted pecans*

1. Preheat oven to 350°F (180°C). Spray 3 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In the bowl of a stand mixer, whisk together flour, sugar, baking powder, salt, and baking soda by hand. Add butter; using the paddle attachment, beat at medium-low speed until butter is incorporated and mixture resembles coarse crumbs, about 2 minutes.
3. In a medium bowl, whisk together milk, egg whites, sour cream, and vanilla. With mixer on low speed, add one-third of milk mixture (about ⅔ cup or 180 grams) to flour mixture. Increase mixer speed to medium, and beat until light and fluffy, 1 to 2 minutes. Gradually add remaining milk mixture, beating until well combined and stopping to scrape sides of bowl. Divide batter among prepared pans (about 1½ cups or 356 grams each).
4. Bake until a wooden pick inserted in center comes out clean, 20 to 30 minutes. Let cool in pans on wire racks for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. In another medium bowl, stir together 3 cups (690 grams) Vanilla-Almond Buttercream, cherries, and pecans.
6. Level cooled cake layers, if desired. Place 1 cake layer on a serving plate. Spread half of cherry buttercream mixture on top. Top with second cake layer, and spread remaining cherry buttercream mixture on top. Top with remaining cake layer.
7. In a small bowl, reserve 1 cup (212 grams) Vanilla-Almond Buttercream. Spread remaining buttercream on top and sides of cake. Using an offset spatula, scrape excess buttercream off sides of cake to smooth and expose cake layers, if desired. Refrigerate assembled cake for at least 15 minutes.
8. Transfer reserved buttercream to a pastry bag fitted with a medium open star piping tip (Ateco #826). Pipe buttercream on top of cake as desired. Cover and refrigerate for up to 3 days.

**We used King Arthur Unbleached Cake Flour and Schermer Pecans.*

Vanilla-Almond Buttercream

Makes about 8 cups

2½ cups (567 grams) unsalted butter, softened
2 teaspoons (6 grams) kosher salt
7¾ cups (930 grams) confectioners' sugar
¾ cup (180 grams) heavy whipping cream
2¼ teaspoons (9 grams) almond extract
1¼ teaspoons (5 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth and creamy, 1 to 2 minutes. With mixer on low speed, add confectioners' sugar, 1 cup (120 grams) at a time, alternately with cream and extracts, beating until combined after each addition and stopping to scrape sides and bottom of bowl. Increase mixer speed to medium-high, and beat until pale and fluffy, 1 to 2 minutes. Use immediately.

ALMOND-POPPY SEED BUNDT CAKE

Makes 1 (12 cup) Bundt cake

Thanks to the addition of marzipan, this cake's crumb is fluffy, tender, and deliciously wistful. Poppy seeds add a bit of texture and provide a nutty flavor that beautifully complements all forms of almond in this cake.

- 1 cup (227 grams) unsalted butter, softened
- ¾ cup (170 grams) marzipan (see Note)
- 1¾ cups (350 grams) granulated sugar
- 4 large eggs (200 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- ½ teaspoon (2 grams) almond extract
- 3 cups (375 grams) all-purpose flour
- 2 tablespoons (18 grams) poppy seeds
- 1 tablespoon (15 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1¼ cups (300 grams) whole milk, room temperature
- Garnish: confectioners' sugar

1. Preheat oven to 325°F (170°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and marzipan at medium-low speed until smooth and creamy, about 1 minute. Add granulated sugar, and beat at medium speed until light and fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until combined after each addition and stopping to scrape paddle and bottom and sides of bowl. Beat in extracts.
3. In a medium bowl, whisk together flour, poppy seeds, baking powder, and salt. With mixer on low speed, add flour mixture to butter mixture in three additions alternately with milk, beginning and ending with flour mixture, beating until combined after each addition and stopping to scrape paddle and bottom and sides of bowl.
4. Spray a 12-cup Bundt pan with baking spray with flour. Spoon batter into prepared pan, leveling as needed. Firmly tap pan on a kitchen towel-lined counter 5 to 7 times to settle batter and release any air bubbles.
5. Bake until golden and an instant-read thermometer inserted near center registers 205°F (96°C), about 1 hour. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.
6. Garnish with confectioners' sugar, if desired. Store in an airtight container for up to 3 days.

Note: *Marzipan is a sweetened ground almond paste that can be found at most grocery stores and specialty stores. Plain almond paste can also be used, but the cake will not be as sweet.*

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YELLOW LAYER CAKE WITH CHOCOLATE FROSTING

Makes 1 (8 inch) cake

Our yellow cake is rich, buttery, and moist thanks to the use of butter and oil, and tender and light due to cake flour. It's sturdy enough to layer confidently but maintains its fluffy, airy crumb. The only thing that makes this cake better is a generous amount of indulgently decadent chocolate buttercream frosting. As the frosting stands, it forms a lightly flaky, crispy crust that reveals a creamy, fudgy mouthful underneath, an ideal combination of textures.

1 cup (227 grams) unsalted butter, softened
¼ cup (56 grams) neutral oil
2 cups (400 grams) granulated sugar
2 large eggs (100 grams), room temperature
6 large egg yolks (112 grams)
1 tablespoon (13 grams) vanilla extract
3 cups (375 grams) cake flour
2½ teaspoons (12.5 grams) baking powder
1½ teaspoons (4.5 grams) kosher salt
1¼ cups (300 grams) whole buttermilk
Chocolate Frosting (recipe follows)

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, oil, and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs and egg yolks, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition.
4. Spray 2 tall-sided 8-inch round cake pans with baking spray with flour. Divide batter between prepared pans (about 775 grams each), smoothing tops.
5. Bake until a wooden pick inserted in center comes out clean, 30 to 40 minutes. Let cool in pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
6. Level cooled cake layers, if desired. Place 1 cake layer on a serving plate, and spread 2 cups (380 grams) Chocolate Frosting on top. Place remaining cake layer on top, and spread remaining frosting on top and sides of cake as desired. Cover and refrigerate for up to 3 days.

Chocolate Frosting

Makes 8 cups

2½ cups (567 grams) unsalted butter, softened
1 teaspoon (3 grams) kosher salt
6¼ cups (750 grams) confectioners' sugar
1¼ cups (106 grams) Dutch process cocoa powder
6 tablespoons plus 1 teaspoon (95 grams) heavy whipping cream, room temperature
¾ teaspoon (3 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at low speed until smooth.
2. In a large bowl, sift together confectioners' sugar and cocoa. Gradually add sugar mixture, about 1 cup at a time, to butter mixture alternately with cream, about 1 tablespoon (15 grams) at a time, beating until smooth after each addition and stopping to scrape paddle and bottom and sides of bowl. Beat in vanilla. Increase mixer speed to medium, and beat until fluffy, 2 to 3 minutes.

FRENCH APPLE-ALMOND CAKE

Makes 1 (8-inch) cake

Almond flour amplifies the textures that are characteristic of this classic French cake, from the dense, custardy bottom to the crisp top layer. Additional egg yolks in the cake's base also boost its custard-like consistency.

2 Granny Smith apples (370 grams), peeled, cored, and thinly sliced
1 Gala apple (185 grams), peeled, cored, and thinly sliced
1 large egg (50 grams)
1 cup (200 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
½ cup (113 grams) unsalted butter, melted
1 tablespoon (15 grams) apple brandy
1 teaspoon (6 grams) vanilla bean paste
¾ cup (94 grams) all-purpose flour
¾ cup (72 grams) blanched almond flour
2 teaspoons (10 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
¼ cup (60 grams) whole milk
2 large egg yolks (37 grams)
1½ tablespoons (10.5 grams) sliced almonds
Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Spray an 8-inch springform pan with baking spray with flour.
2. In a medium microwave-safe bowl, heat apples on high until softened but not translucent, about 2 minutes. Let cool; strain excess liquid. (See Notes.)
3. In the bowl of a stand mixer fitted with the paddle attachment, beat egg and 2 tablespoons (24 grams) granulated sugar at medium speed until pale in color, about 2 minutes. Stir in melted butter, brandy, and vanilla bean paste.
4. In a medium bowl, whisk together flours, baking powder, salt, and remaining 1 cup (200 grams) sugar. With mixer on low speed, gradually add flour mixture to egg mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition and stopping to scrape paddle and bottom and sides of bowl.
5. In a large bowl, whisk together 1 cup batter and egg yolks. Reserve ¼ cup (46 grams) apples; stir remaining apples into egg yolk batter until combined. Spread egg yolk batter into prepared pan. Top with remaining batter, smoothing with an offset spatula. Press reserved ¼ cup (46 grams) apples into top of batter, and sprinkle with almonds. Place springform pan on a rimmed baking sheet to catch any drips.
6. Bake in bottom third of oven for 30 minutes. Bake in center of oven until a wooden pick inserted in center comes out clean, about 35 minutes more, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 15 minutes. Run a knife around edges of cake to loosen, and remove sides of pan. Let cool completely on base of pan on a wire rack. Just before serving, garnish with confectioners' sugar, if desired. Store in an airtight container for up to 3 days.

Notes: *The traditional French apple cake calls for a variety of apples; we chose slightly tart Granny Smith and sweeter Gala apples.*

Microwaving the apples before stirring them into the batter removes the excess water content, which ensures the cake doesn't become soggy while baking.

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SUGARED JAM CAKE

Makes 1 (8-inch) cake

If you love jelly doughnuts, this cake just might blow your mind. And if you choose to eat it for breakfast, then we say well done!

Cake:
- 2½ cups (313 grams) all-purpose flour
- 1¼ cups (250 grams) granulated sugar
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon freshly grated nutmeg
- ¾ cup (180 grams) whole milk
- ½ cup plus 2 tablespoons (141 grams) unsalted butter, melted
- 2 large eggs (100 grams)
- ½ teaspoon (3 grams) vanilla bean paste
- ¾ cup (240 grams) Quick Blackberry-Blueberry Jam (recipe follows)

Topping:
- ½ cup (100 grams) granulated sugar
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (57 grams) unsalted butter, melted

1. Preheat oven to 350°F (180°C). Spray an 8-inch round cake pan with baking spray with flour. Line pan with parchment paper.
2. For cake: In a medium bowl, whisk together flour, sugar, baking powder, salt, and nutmeg.
3. In a large bowl, whisk together milk, melted butter, eggs, and vanilla bean paste. Add milk mixture to flour mixture, stirring just until combined.
4. Pour half of batter into prepared pan. Spoon remaining batter into a large pastry bag. Pipe a ring around inside edge of pan. Spoon Quick Blackberry-Blueberry Jam into center of ring. Pipe remaining batter on top of jam, and smooth with an offset spatula.
5. Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour, covering with foil during final 30 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes.
6. Run an offset spatula around edges of pan to loosen cake. Remove cake from pan.
7. For topping: In a small bowl, whisk together sugar, cinnamon, and salt. Brush melted butter on top and sides of cake; sprinkle sugar mixture on top, and press onto sides of cake. Let cool completely on a wire rack. Store in an airtight container for up to 3 days.

Quick Blackberry-Blueberry Jam

Makes 2 cups

- ½ pound (226 grams) fresh blackberries
- ½ pound (226 grams) fresh blueberries
- 2 cups (400 grams) granulated sugar
- Juice of 1 lemon

1. In a large saucepan, stir together all ingredients. Let stand for 2 hours.
2. Bring mixture to a boil over medium-high heat. Cook, stirring frequently, for 5 minutes. Reduce heat to medium; cook, stirring frequently and mashing berries with a potato masher, until mixture thickens, 20 to 45 minutes.
3. Remove from heat, and let cool for 1 hour. Refrigerate in an airtight container for up to 2 weeks.

Note: *The ripeness of berries will affect the cook time of jam. This jam could take anywhere from 20 minutes for very ripe berries to 45 minutes for less-ripe berries. To test your jam for doneness, scrape the bottom of the saucepan with your spoon—if the jam parts for a few seconds, it's ready.*

BROOKLYN BLACKOUT CAKE

Makes 1 (8-inch) cake

Brooklyn Blackout Cake originated from the Ebinger Baking Company in Brooklyn, New York. The German bakery had served the Brooklyn borough since its founding in 1898, offering Othellos, oval sponge cakes filled with chocolate mousse. During World War II, Brooklyn underwent mandatory blackouts to protect the Brooklyn Navy Yard under the cover of darkness. The inky, light-sapped night mirrored Ebinger's signature cake, and the blackout moniker stuck. The bakery closed in 1972 and took the recipe for its blackout cake with it. Our pudding-filled take on the blackout cake gets an aromatic boost from freshly brewed coffee in the batter and espresso in the fudgy whipped frosting. It's otherwise a true-blue tribute to the dark, crumb-covered original.

½ cup (113 grams) unsalted butter, softened
¾ cup (64 grams) Dutch process cocoa powder
1¼ cups (385 grams) firmly packed dark brown sugar
1 cup (240 grams) hot brewed coffee
¾ cup (180 grams) whole buttermilk
2 large eggs (100 grams), lightly beaten
2 teaspoons (8 grams) vanilla extract
1½ cups (188 grams) all-purpose flour
2 teaspoons (10 grams) baking powder
½ teaspoon (2.5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
Chocolate Pudding (recipe follows)
Whipped Chocolate Frosting (recipe follows)

1. Preheat oven to 325°F (170°C). Spray 3 (8-inch) round cake pans with baking spray with flour.
2. In a medium saucepan, melt butter over medium heat. Whisk in cocoa, and cook until fragrant, about 1 minute. Remove from heat; whisk in brown sugar and hot coffee until sugar dissolves. Whisk in buttermilk. Whisk in eggs and vanilla.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Gradually add flour mixture to cocoa mixture, whisking just until combined. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 25 to 30 minutes. Let cool completely in pans on wire racks.
5. Remove cooled cake layers from pans, and level layers; reserve cake pieces for garnish.
6. Place 1 cake layer on a serving platter. Whisk Chocolate Pudding until smooth; spread half of pudding onto cake layer. Top with another cake layer, and spread remaining pudding on top. Place remaining cake layer on pudding.
7. Spread Whipped Chocolate Frosting on top and sides of cake. (See Notes.) Crumble reserved cake pieces, and press into sides of cake. (See Notes.) Refrigerate for at least 1 hour before serving. Cover and refrigerate for up to 3 days.

Notes: *For easier spreading of frosting, heat your offset spatula by dipping it in warm water and drying it before use.*

If reserved cake pieces are too moist to crumble for garnish, toast them on a parchment paper-lined baking sheet at 350°F (180°C) for 8 to 10 minutes to dry them.

Chocolate Pudding

Makes about 2 cups

⅔ cup (133 grams) granulated sugar
2½ tablespoons (20 grams) cornstarch
¼ teaspoon kosher salt
1 cup (240 grams) heavy whipping cream
½ cup (120 grams) whole milk
3 ounces (86 grams) bittersweet chocolate, chopped
1 teaspoon (4 grams) vanilla extract

1. In a medium saucepan, whisk together sugar, cornstarch, and salt; whisk in cream and milk until well combined. Whisk in chocolate. Bring to a boil over medium heat, whisking frequently. Cook, whisking constantly, for 1 to 2 minutes. Remove from heat, and whisk in vanilla.
2. Transfer to a medium heatproof bowl, and cover with plastic wrap, pressing wrap directly onto surface of pudding to prevent a skin from forming. Refrigerate until thick and cold, at least 3 hours.

Whipped Chocolate Frosting

Makes about 2½ cups

1¼ cups (300 grams) heavy whipping cream
1 teaspoon (2 grams) espresso powder
8 ounces (227 grams) finely chopped bittersweet chocolate

2 tablespoons (28 grams) unsalted butter, softened
1 teaspoon (4 grams) vanilla extract

1. In a small saucepan, whisk together cream and espresso powder. Cook over medium-low heat, whisking frequently, just until bubbles form around sides of pan. (Do not boil.)
2. In a large heatproof bowl, combine chocolate and hot cream mixture; let stand for 2 minutes. Using a rubber spatula, stir until smooth and well combined. Stir in butter and vanilla until melted and well combined. Let cool for 30 minutes.
3. Cover and refrigerate until cold, at least 3 hours.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat ganache at medium speed until light and fluffy, 2 to 3 minutes. Use immediately.

From croissants to Pavlova, this collection features delectable flavor combinations and step-by-step instructions for better-than-a-bakery results

PLEASING PIES, TARTS PASTRIES

VANILLA BERRY PAVLOVA

Makes 1 (12 inch) Pavlova

This is a majestically dreamy dessert, which was named in honor of Russian ballerina Anna Pavlova, as the original shape of the tall, round meringue is a gesture to Pavalva's tutu. There's an ongoing debate between Australians and New Zealanders about the history of Pavlova, as both lay claim to this dessert. Yet despite its sweet rivalry, Pavlova is magnificent and deceptively easy to make. Its pirouetting, crisp meringue base is almost candied at its edges and is deeply marshmallow-like within. The combination of whipped cream and tangy mascarpone piled high in the center is a lovely balance to the sweetness of the Pavlova base. A scattering of bright berries and a dusting of confectioners' sugar is the final touch to this always impressive and elegant dessert.

- **1 cup (about 223 grams) egg whites, room temperature**
- **1 teaspoon (4 grams) vanilla extract***
- **½ teaspoon (1 gram) cream of tartar**
- **¼ teaspoon kosher salt**
- **2 cups (400 grams) granulated sugar, divided**
- **1 tablespoon (8 grams) cornstarch**
- **1½ cups (200 grams) fresh strawberries, hulled and quartered**
- **1 cup (100 grams) fresh blackberries**
- **1 cup (100 grams) fresh blueberries**
- **1 cup (225 grams) cold mascarpone cheese**
- **½ cup (80 grams) cold heavy whipping cream**
- **2 teaspoons (12 grams) vanilla bean paste***

1. Preheat oven to 225°F (107°C). Line a large baking sheet with parchment paper. Using a pencil, draw a 10-inch circle on parchment; turn parchment over.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, vanilla extract, cream of tartar, and salt at medium-high speed until foamy, about 1 minute. Increase mixer speed to high. Add 1½ cups (300 grams) sugar in a slow, steady stream, beating until glossy, stiff peaks form, 2 to 4 minutes, depending on humidity. Add cornstarch, and beat until well combined, about 10 seconds. Spoon meringue onto circle on parchment. Using the back of a large spoon, spread meringue into a 10-inch disk, pressing in center to form a well with a raised 2-inch border. (Meringue will expand during baking.)
3. Bake until set and dry, 1½ to 2 hours. (Meringue will be very lightly colored and should feel dry to the touch, not tacky or sticky.) Turn oven off, and let meringue stand in oven with door closed for 1½ hours. Remove from oven, and let cool completely on pan.
4. In a large bowl, gently stir together strawberries, blackberries, blueberries, and ¼ cup (50 grams) sugar. Let stand for 15 minutes.
5. In the bowl of a stand mixer fitted with the whisk attachment, beat cold mascarpone, cold cream, vanilla bean paste, and remaining ¼ cup (50 grams) sugar at medium-high speed until soft peaks form. (Do not overbeat.)
6. To serve, place meringue on a serving platter. Fill center with mascarpone mixture, and top with berries. Serve immediately.

**We used Heilala.*

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STEPHEN'S BUTTERMILK PIE

Makes 1 (9-inch) pie

It wouldn't be a proper holiday celebration for Brian without his husband's favorite buttermilk pie, a recipe Stephen's grandmother made for special occasions. While Brian is the baker in his family, he happily steps aside for Stephen to make this one. Rather unassuming, this classic uses simple pantry staples, but it is anything but ordinary. The rich filling sets up to a brilliant custard in the oven, caramelizing the top and creating a characteristic sugary crust with undeniable crunch. Enveloped in a flaky, buttery crust, this pie is not one to miss.

Pie Dough (recipe follows)
1½ cups (300 grams) granulated sugar
3 tablespoons (24 grams) all-purpose flour, sifted, plus more for dusting
6 tablespoons (84 grams) butter, melted and cooled to room temperature
3 large eggs (150 grams), room temperature
1½ teaspoons (6 grams) vanilla extract
¾ cup (180 grams) whole buttermilk, room temperature

1. On a lightly floured surface, roll Pie Dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim excess dough to ½ inch beyond edge of plate. Fold edges under, and crimp as desired. Freeze for 15 minutes.
2. Preheat oven to 400°F (200°C).
3. Top dough with a piece of parchment paper, letting ends extend over edge of plate. Add pie weights.
4. Bake until edges are dry, 10 to 15 minutes. Carefully remove parchment and weights. Bake until bottom is set and dry, 2 to 5 minutes more, loosely covering edges with foil to prevent excess browning, if necessary. (Crust may puff some; this is OK.) Let crust cool on a wire rack for at least 20 minutes. Reduce oven temperature to 325°F (170°C).
5. In the bowl of a stand mixer fitted with the paddle attachment, beat sugar and flour at low speed until combined. Add melted butter, eggs, and vanilla, and beat at medium speed until well combined. Add buttermilk, and beat at low speed just until combined. Pour into prepared crust.
6. Bake until center is set, top is lightly browned, a knife inserted in center comes out clean, and an instant-read thermometer inserted in center registers 200°F (93°C), about 1 hour, covering edges with foil to prevent excess browning, if needed. (Pie will be puffed when removing from oven but will sink slightly while cooling.) Let cool completely on a wire rack. Cover and refrigerate for up to 3 days.

Pie Dough

Makes 1 (9-inch) crust

1½ cups (188 grams) all-purpose flour
1 teaspoon (3 grams) kosher salt
½ cup (113 grams) cold unsalted butter, cubed
4 to 5 tablespoons (60 to 75 grams) ice water

1. In the work bowl of a food processor, pulse flour and salt until combined. Add cold butter, and pulse until mixture is crumbly and butter is pea-size. With processor running, add 4 tablespoons (60 grams) ice water in a slow, steady stream just until dough comes together; add up to remaining 1 tablespoon (15 grams) water, 1 teaspoon (5 grams) at a time, if necessary. (Mixture may appear crumbly. It should be moist and hold together when pinched.)
2. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to 3 days, or freeze for up to 2 months. If refrigrating for longer than 1 hour, let dough stand at room temperature for 10 to 15 minutes before rolling out. Let frozen dough thaw overnight in refrigerator before using.

GENIUS QUICK CROISSANTS

Makes 8 croissants

Meet our improved way to croissant! Made with the same ingredients as the traditional but with a less-fussy, beginner-friendly method, these croissants are the gateway baked good to the world of lamination.

4¼ cups (1,040 grams) water, divided
6 tablespoons (72 grams) granulated sugar, divided
2¼ teaspoons (7 grams) active dry yeast
4½ cups (572 grams) bread flour
3¾ teaspoons (10.5 grams) kosher salt, divided
1 cup plus 6 tablespoons (311 grams) cold unsalted European-style butter, cut into ¾-inch cubes
1 cup (240 grams) cold whole milk
All-purpose flour, for dusting
1 large egg (50 grams)

1. In a small microwave-safe bowl, stir together ⅓ cup (80 grams) water and ½ teaspoon (2 grams) sugar; heat on high in 10-second intervals until an instant-read thermometer registers 110°F (43°C) to 115°F (46°C). Whisk in yeast until well combined. Let stand until foamy, 5 to 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat bread flour, 3½ teaspoons (10.5 grams) salt, and remaining 5 tablespoons plus 2½ teaspoons (70 grams) sugar at low speed until combined. Add 6 tablespoons (84 grams) cold butter; pulse mixer between low speed and "off" setting until mixture resembles coarse bread crumbs, about 3 minutes. Add remaining 1 cup (227 grams) cold butter; pulse mixer between low speed and "off" setting just until butter is coated with flour.
3. Add cold milk to yeast mixture; while pulsing mixer between low speed and "off" setting, add yeast mixture to flour mixture in a slow, steady stream just until a shaggy dough comes together. (There will still be large pieces of butter.)
4. Lightly dust work surface with all-purpose flour. Turn out dough onto prepared surface, and shape into a rough 7-inch square. (Dough will be soft and slightly sticky.) Wrap in plastic wrap, and freeze for 30 minutes.
5. Lightly dust work surface with all-purpose flour. On prepared surface, roll dough into an 18x9-inch rectangle, lightly dusting surface and top of dough with all-purpose flour as needed. Fold dough in half so short sides meet. Pat fold to mark center. Unfold dough, and pull one short side to center. Pull opposite side to center so short sides are touching. Pinch seams together; fold along center seam, like closing a book. Rotate dough 90 degrees; repeat rolling and folding procedure one more time. (Dough will start out soft, rough, and somewhat sticky but will come together; turn dough over as needed so edges are rolled out as evenly as possible.) Wrap in plastic wrap, and freeze for 15 minutes.
6. Repeat rotating, rolling, and folding process one more time. Wrap in plastic wrap, and freeze for 10 minutes. (If dough is resisting or feels too soft, wrap in plastic wrap and freeze for 10 to 15 minutes before continuing.) Wrap in plastic wrap, and refrigerate for 1½ hours.
7. Position oven racks in top third and bottom third of oven. Line 2 baking sheets with parchment paper.
8. In a small saucepan, bring remaining 4 cups (960 grams) water to a boil over medium-high heat. Place pan on top oven rack in back corner. (This gets your oven steamy but also allows the space to cool a bit while you're shaping the dough.)
9. Lightly dust work surface with all-purpose flour. On prepared surface, roll dough into an 18x12½-inch rectangle (about ¼ inch thick). (If dough or butter feels too soft, wrap in plastic wrap and freeze for 10 to 15 minutes before continuing.) Using a pizza cutter or pastry wheel, trim dough into a 16x12-inch rectangle; cut into 4 (12x4-inch) rectangles. Cut each rectangle diagonally to create 8 triangles. Make a 1-inch cut from center of 4-inch-wide base of each triangle. Wrap in plastic wrap, and freeze for 10 minutes.
10. Very gently stretch triangles to about 16 inches long. Starting at wide base of each triangle, fold center corners of 1-inch cut toward sharpest point of dough; roll dough into a log toward sharpest point. Place, point side down, 2½ to 3 inches apart on prepared pans. (Shape, proof, and bake dough

scraps, if desired.) Let rise in prepared oven until croissants are very puffed and jiggle slightly when pan is wiggled, 2 to 3 hours. (Temperature within oven should be 75°F [24°C] to 79°F [26°C]; higher temperatures may cause butter in croissants to melt.)

11. Remove croissants and saucepan of water from oven. Loosely cover croissants with a sheet of greased plastic wrap. (Do not secure plastic wrap. You don't want to put any weight or pressure on proofed dough.) Refrigerate until oven is preheated.

12. Position oven rack in center of oven. Preheat oven to 425°F (220°C).

13. In a small bowl, whisk together egg and remaining ¼ teaspoon salt. Brush croissants with egg wash. (Avoid applying or leaving pools of egg wash.)

14. Bake, one pan at a time, for 10 minutes, loosely covering with foil after 6 minutes of baking. Rotate pan, and reduce oven temperature to 375°F (190°C); bake until golden brown and an instant-read thermometer inserted in center registers 210°F (98°C), 8 to 10 minutes more. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

GENIUS QUICK CROISSANTS: MIXING MAGIC

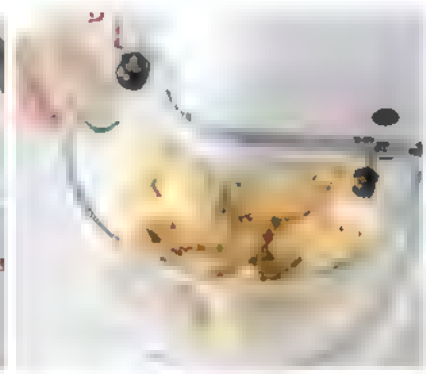
Genius Quick Croissants begin in the stand mixer, incorporating the butter in two ways for one flawless recipe

In the bowl of a stand mixer fitted with the paddle attachment, beat bread flour, 3½ teaspoons (10.5 grams) salt, and remaining 5 tablespoons plus 2½ teaspoons (70 grams) sugar at low speed until combined. Add 6 tablespoons (84 grams) cold butter; pulse mixer between low speed and "off" setting until mixture resembles coarse bread crumbs, about 3 minutes.

TIP: Think of this first butter incorporation like you're pulling together a mealy pie dough. You want the butter to be mixed in well so only a close observer can see its coarsely sandy texture.

Add remaining 1 cup (227 grams) cold butter; pulse mixer between low speed and "off" setting just until butter is coated with flour.

TIP: Unlike the previous butter used, we don't want this addition to be smoothly incorporated. Essentially, you're treating your stand mixer like a food processor, working in pulses rather than in smooth increments. The added benefit of the stand mixer is its gentle touch, lightly coating the butter in flour when a food processor would pulverize.



Add cold milk to yeast mixture; while pulsing mixer between low speed and "off" setting, add yeast mixture to flour mixture in a slow, steady stream just until a shaggy dough comes together. (There will still be large pieces of butter.)

TIP: This is a crucial step, so stay vigilant. Your goal is to make a rough, shaggy dough, not to work in the butter chunks. Overmixing at this step will diminish your lamination.

Lightly dust work surface with all-purpose flour. Turn out dough onto prepared surface, and shape into a rough 7-inch square.

TIP: The dough is very loosely mixed, packed with butter chunks, and looking like particularly rich rough puff. It still requires some pressing and cajoling to become a unified dough.

Dough will be soft and slightly sticky.

TIP: Like with all other forms of lamination, try to work quickly. Don't fuss over making the perfect square—the softness and stickiness of the dough means it's ready for a cooldown.

Wrap in plastic wrap, and freeze for 30 minutes.

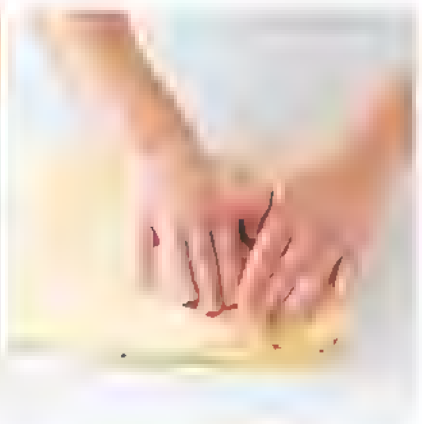
TIP: The dough for these quick croissants relies on the extra chill of the freezer rather than the refrigerator. The chunky butter is slightly more vulnerable to the heat and needs a helping hand.

GENIUS QUICK CROISSANTS: THE BOOK FOLD

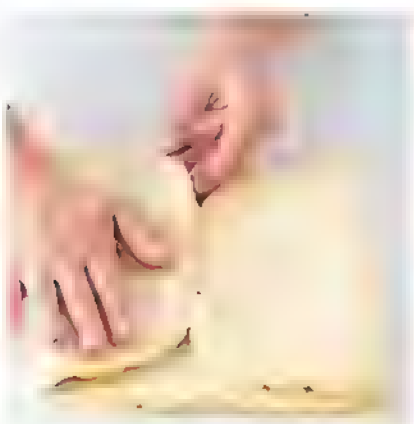
The book-fold, also known as the four-fold, is what gives the dough layers. Each time you complete a book-fold, you're quadrupling your layers.

Lightly dust work surface with all-purpose flour. On prepared surface, roll dough into an 18x9-inch rectangle, lightly dusting surface and top of dough with all-purpose flour as needed.
TIP: Be scant with the flour, as you don't want excess gluten to ruin your texture

Fold dough in half so short sides meet. Pat fold to mark center.
TIP: You can use either a light fold in half or a ruler to mark your rectangle's center. The main thing is to make a visual mark to know where you need to aim for your first fold.



Unfold dough, and pull one short side to center.
TIP: If you're a little nervous about conducting your first book-fold on your croissant dough, try practicing a few times on paper. It's much more forgiving and a lot less heat-sensitive.



Pull opposite side to center so short ends are touching.
TIP: If you've measured everything correctly and made that helpful center mark—you did, right?—the two ends should meet nicely together, no egregious overlap.

Pinch seams together.
TIP: Your dough is still fairly elastic and wants to spring back into shape. Pinching the seams together helps keep the dough ends from snapping away from each other.

Fold along center seam like closing a book. Rotate dough 90 degrees; repeat rolling and folding procedure once. Dough will start out soft, rough, and somewhat sticky but will come together; turn dough over as needed so edges are rolled out as evenly as possible.
TIP: What starts out rough will become nicely smooth with the second book-fold.

BLUEBERRY-LEMON TIRAMISÙ

Makes 12 servings

Layered with Ladyfingers dipped in a tangy lemon soak and a berry sauce swirled throughout the whipped, creamy layer, this light and airy treat will take your summer celebrations to the next level.

Blueberry Compote (recipe follows)
2 cups (480 grams) cold heavy whipping cream
1 tablespoon (3 grams) lemon zest
2 teaspoons (8 grams) vanilla extract
½ teaspoon (1.5 grams) kosher salt
2 cups (400 grams) granulated sugar, divided
¾ cup (180 grams) fresh lemon juice
6 large pasteurized egg yolks (112 grams)
2 (8-ounce) containers (452 grams) cold mascarpone cheese*
Ladyfingers (recipe follows)
Garnish: fresh blueberries

1. In the work bowl of a food processor, pulse Blueberry Compote until smooth.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream, lemon zest, vanilla, and salt at medium-high speed until stiff peaks form, about 2 minutes. Transfer to a large bowl; cover and refrigerate. Clean bowl of stand mixer and whisk attachment.
3. In a small saucepan, bring ¾ cup (150 grams) granulated sugar and lemon juice to a boil over medium-high heat, stirring until sugar dissolves, about 1 minute. Pour into a medium heatproof bowl, and let cool completely.
4. In the heatproof bowl of a stand mixer, whisk together egg yolks and remaining 1¼ cups (250 grams) sugar. Place bowl over a saucepan of simmering water. Cook, whisking frequently, until an instant-read thermometer registers 110°F (43°C).
5. Wipe bottom of stand mixer bowl dry; carefully return bowl to stand mixer. Using the whisk attachment, beat at medium-high speed until thick and ribbon-consistency, 2 to 3 minutes. (Mixture will still have texture from the sugar.) Let cool for 5 to 10 minutes.
6. In a medium bowl, stir cold mascarpone with a spatula until softened, smooth, and creamy; fold mascarpone into egg yolk mixture in two additions just until combined. Fold in whipped cream in two additions just until combined.
7. Quickly dip half of Ladyfingers in lemon syrup. (Do not let it soak.) Place in bottom of a 13x9-inch baking dish in a single layer, with long sides of Ladyfingers going along long sides of pan. (Trim or cut Ladyfingers as needed to fully cover bottom of pan.) Spread half of mascarpone mixture (about 4 cups or 630 grams) onto dipped Ladyfingers. Spread ¾ cup (150 grams) Blueberry Compote onto mascarpone mixture.
8. Dip remaining Ladyfingers in lemon syrup, and layer on compote in pan. Spread remaining mascarpone mixture onto Ladyfingers to fully cover. Dollop remaining compote onto mascarpone mixture; using a wooden pick, swirl compote as desired. Cover and refrigerate for 24 hours before serving.
9. Garnish with blueberries just before serving, if desired. Cover and refrigerate for up to 3 days.

**We used BelGioioso® Mascarpone Cheese.*

Ladyfingers

Makes about 60 cookies

⅔ cup (83 grams) unbleached cake flour
2½ tablespoons (20 grams) cornstarch
4 large eggs (200 grams), separated and room temperature
½ cup (100 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
½ teaspoon (2 grams) vanilla extract
2 tablespoons (14 grams) confectioners' sugar

1. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
2. In a small bowl, sift together flour and cornstarch.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until foamy, about 30 seconds. With mixer on medium speed, add ¼ cup (50 grams) granulated sugar in a slow, steady stream. Increase mixer speed to medium-high, and beat until stiff peaks form, 4 to 5 minutes. Transfer to a medium bowl.

4. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg yolks and ¼ cup (50 grams) granulated sugar at medium-high speed until pale yellow and thick, 2 to 3 minutes. Using a balloon whisk, fold in half of egg white mixture and vanilla just until combined; fold in remaining egg white mixture. Fold in sifted flour mixture in two additions just until combined.
5. Working in batches if necessary, transfer batter to a large pastry bag fitted with a 7/16-inch round piping tip (Ateco #805). Pipe 3-inch-long lines at least 1 inch apart on prepared pans. (Final dimensions of Ladyfingers should be 3x1 inches.)
6. In a small bowl, whisk together confectioners' sugar and remaining 2 tablespoons (24 grams) granulated sugar. Using a fine-mesh sieve, lightly dust piped batter with sugars.
7. Bake for 4 minutes. Rotate pans between racks, and bake until light golden brown and dry, 3 to 4 minutes more. Let cool completely. Best used within 24 hours.

Blueberry Compote

Makes about 1¼ cups

- 9 ounces (256 grams) fresh blueberries (about 2 cups)
- ⅔ cup (133 grams) granulated sugar
- 1 tablespoon (15 grams) fresh lemon juice
- 1 tablespoon (15 grams) water
- ½ teaspoon (2 grams) vanilla extract
- ¼ teaspoon kosher salt

1. In a medium saucepan, combine blueberries, sugar, lemon juice, 1 tablespoon (15 grams) water, vanilla, and salt. Heat over medium-high heat, stirring occasionally, until blueberries begin to break down and mixture begins to boil. Cook, stirring occasionally, until thickened, about 10 minutes. Remove from heat, and let cool completely. Refrigerate in an airtight container for up to 1 week.

BRIAN'S
FAVORITE

MINI CHERRY PIES

Makes 12 pies

Brian first encountered these scrumptious cherry pies—double-crusted, with a jammy cherry filling – on a KLM Royal Dutch Airlines flight. It was love at first bite. We re-created his experience here using frozen cherries for a nice and jammy filling.

Shortcrust Dough (recipe follows)
All-purpose flour, for dusting
6 cups (780 grams) frozen pitted dark sweet cherries
½ cup (100 grams) granulated sugar
¼ cup (32 grams) cornstarch
1 teaspoon (3 grams) kosher salt
1 teaspoon (4 grams) vanilla extract
½ teaspoon (2 grams) almond extract
1 large egg (50 grams), room temperature
1 tablespoon (15 grams) water
Garnish: confectioners' sugar

1. Lightly spray a 12-cup muffin pan with baking spray with flour.
2. Cut one-third of Shortcrust Dough (about 280 grams); rewrap, and refrigerate until ready to use. On a lightly floured surface, roll remaining two-thirds of dough (about 560 grams) to ⅛-inch thickness. Using a 4-inch round cutter, cut 12 circles from dough. Cut a 2-inch slit in each circle from center to edge. (This will help get the circles in the pan.) Press each circle into prepared cup, allowing dough to overlap as needed to fit without stretching or tearing. Lightly press dough, especially at overlap, to create uniform thickness and leave a ⅛-inch overhang just over each cup. Refrigerate for at least 30 minutes or until ready to use.
3. In a medium saucepan, combine cherries, granulated sugar, cornstarch, salt, and extracts. Bring to a boil over medium heat; cook, stirring frequently, until thickened and sauce is translucent, 10 to 15 minutes. Remove from heat, and let cool completely.
4. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water.
5. On a lightly floured surface, roll reserved one-third of Shortcrust Dough to ⅛-inch thickness. Using a 3-inch round cutter, cut 12 circles. Using a small cutter or round piping tip, cut a small circle from center of each 3-inch circle.
6. Spoon 3 tablespoons (65 grams) filling into each prepared crust in cups. Using a pastry brush, lightly brush egg wash along edge of each cup. Place a 3-inch circle on each muffin cup, pressing along excess bottom dough to seal; using 3-inch round cutter, cut off excess. Refrigerate until firm, at least 15 to 20 minutes.
7. Preheat oven to 350°F (180°C).
8. Lightly brush tops of pies with egg wash.
9. Bake until golden brown, 35 to 40 minutes. Let cool in pan for 15 to 20 minutes. Using a thin-bladed knife or offset spatula, run blade around top edge of each cup. Using knife to help lift, remove pies from pan, and let cool completely on a wire rack. When ready to serve, garnish with confectioners' sugar, if desired. Refrigerate in a airtight container for up to 3 days.

Shortcrust Dough

Makes dough for 12 mini pies

1¼ cups (284 grams) unsalted butter, softened
⅔ cup (133 grams) granulated sugar
1 large egg (50 grams), room temperature
3 cups (375 grams) all-purpose flour, plus more for dusting
¾ teaspoon (2.25 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until combined and creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in egg until combined, stopping to scrape sides of bowl. With mixer on low speed, gradually add flour and salt, beating until just combined.
2. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 1 hour or up to overnight.

APPELTAART

Makes 1 (9-inch) pie

Inspired by the world-famous appeltaart *at Amsterdam's Winkel 43, this recipe is everything an appeltaart should be: a buttery, tender crust brimming with sizable pieces of aromatic spiced apple. Baking the apple chunks before assembling ensures a hefty filling with height while preventing a soggy bottom.*

1½ cups (340 grams) unsalted butter, softened
1¾ cups (350 grams) plus 1 teaspoon (4 grams) granulated sugar, divided
¼ cup (55 grams) firmly packed light brown sugar
2 large eggs (100 grams), room temperature
1 large egg yolk (19 grams), room temperature
1 tablespoon (18 grams) vanilla bean paste
3¾ cups (469 grams) all-purpose flour, plus more for dusting
1½ teaspoons (7.5 grams) baking powder
1¼ teaspoons (3 grams) kosher salt, divided
½ teaspoon (2.5 grams) baking soda
6 large Honeycrisp apples (about 1,377 grams)
2 large Pink Lady apples (about 484 grams)
⅓ cup (43 grams) cornstarch
2 tablespoons (12 grams) ground cinnamon
2 tablespoons (6 grams) lemon zest
1 tablespoon (15 grams) fresh lemon juice
1 large egg white (30 grams), lightly beaten
Whipped cream, to serve

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, 1¼ cups (250 grams) granulated sugar, and brown sugar at low speed just until combined. Increase mixer speed to medium, and beat until fluffy, about 3 minutes, stopping to scrape sides of bowl. Add eggs and egg yolk, one at a time, beating until well combined after each addition. Beat in vanilla bean paste.
2. In a large bowl, whisk together flour, baking powder, 1 teaspoon (3 grams) salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Shape about two-thirds of dough (about 763 grams) into a 7-inch disk; wrap in plastic wrap. Divide remaining dough in half; shape each into a 4-inch disk. Wrap each in plastic wrap. Refrigerate for at least 2 hours.
3. Preheat oven to 350°F (180°C). Line 2 rimmed baking sheets with parchment paper.
4. Core apples; cut into 1- to 1½-inch chunks.
5. In a very large bowl, whisk together ½ cup (100 grams) granulated sugar, cornstarch, cinnamon, lemon zest, and remaining ¼ teaspoon salt; add apples and lemon juice, tossing to coat thoroughly. Divide apples evenly between prepared pans.
6. Bake until apples appear slightly dried, golden, and tender, 25 to 30 minutes, stirring and rotating pans halfway through baking. Let cool completely on pans, about 30 minutes. Transfer to a large bowl. Leave oven on.
7. Let dough stand at room temperature until slightly softened, 15 to 20 minutes. On a heavily floured surface, roll large dough disk into a 13-inch circle (about ¼ inch thick).
8. Spray a 9-inch light-colored springform pan with baking spray with flour; line bottom of pan with parchment paper.
9. Using a 9-inch round cake pan or plate as a guide, cut a circle in center of rolled dough; gently transfer to prepared pan, pressing into bottom. (It's OK if dough tears while transferring; gently move to pan, and press together.) Cut remaining rolled dough into 4 pieces; gently transfer to prepared pan, overlapping if needed and pressing all the way up sides and sealing any seams with bottom. Trim dough flush with top edge of pan; fill with cooled apple mixture.
10. On a heavily floured surface, roll remaining dough disks into 2 (9-inch) circles. Using a pizza cutter or pastry wheel, cut 1 circle into 3 (3-inch-wide) strips. Gently place strips parallel and spaced ¼ inch apart over apple mixture. Repeat with remaining dough circle, arranging strips on top of and perpendicular to first set of strips. Trim dough flush with edge of pan. Brush dough with egg white; sprinkle with remaining 1 teaspoon (4 grams) granulated sugar.
11. Bake until top is golden brown and slightly puffed, about 1 hour, rotating pan halfway through baking and loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Carefully remove sides of pan; let cool completely on base of pan on a wire rack. Serve with whipped cream.

Transfer dough pieces to pan. Press overlapping seams together to seal and create an even surface. It's OK if dough tears while transferring. You can press together once it's in pan.

After you've filled crust with cooled apple mixture, place dough strips parallel and spaced ¼ inch apart over mixture. Repeat with remaining strips, arranging on top of and perpendicular to first set of strips.

Trim dough flush with edge of pan. Brush dough with egg white; sprinkle with remaining granulated sugar.

BRIAN'S
FAVORITE

BEAR CLAWS

Makes 12 pastries

Originating in the United States in the mid-1920s, these flaky puff pastries get their name from their oversize clawlike shape. As the dough rises, the sections separate, creating the "claws," which conceal an almond flour-based filling.

4 cups (500 grams) all-purpose flour, plus more for dusting
2½ cups (568 grams) cold European-style unsalted butter, cubed
2 teaspoons (6 grams) kosher salt
¾ cup (180 grams) cold water
1 large egg (50 grams)
1 teaspoon (5 grams) whole milk
Marzipan Filling (recipe follows)
½ cup (57 grams) sliced almonds
2 tablespoons (24 grams) turbinado sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, cold butter, and salt at low speed just until butter is coated with flour, about 30 seconds. With mixer on low speed, add ¾ cup (180 grams) cold water in a slow, steady stream just until dough comes together, about 1 minute. (There will still be large pieces of butter.) Cover and refrigerate for 30 minutes.
2. On a lightly floured surface, roll dough into an 18x11-inch rectangle. Fold dough in thirds, like a letter. Rotate dough 90 degrees, and fold in thirds again. Wrap dough in plastic wrap, and refrigerate for at least 1 hour.
3. Divide dough in half. On a lightly floured surface, roll half of dough into a 15x11-inch rectangle. Trim edges of dough. Cut dough in half lengthwise; cut each half into 3 (5½x5-inch) rectangles. Repeat with remaining dough.
4. Line rimmed baking sheets with parchment paper.
5. In a small bowl, whisk together egg and milk.
6. Place Marzipan Filling in a pastry bag, and cut a ½-inch opening in tip. Pipe filling onto center of each dough piece, leaving at least a 1-inch border around all sides. Brush egg mixture onto edges of dough, and fold dough over filling, pressing sealed edges to seal. Trim edges with a pizza wheel to further seal. Using a sharp knife, make 4 cuts on sealed edge of dough, being careful not to cut through to filling. Transfer to prepared pans, gently curving dough to spread out cuts. Freeze for 10 minutes.
7. Preheat oven to 400°F (200°C).
8. Brush egg mixture onto top of dough; sprinkle with almonds and turbinado sugar.
9. Bake until golden brown, about 20 minutes. Let cool on pans for 15 minutes. Best served warm. Store in an airtight container for up to 3 days.

Marzipan Filling

Makes about 1½ cups

2 cups (240 grams) confectioners' sugar
2 cups (192 grams) blanched almond flour
2½ tablespoons (35 grams) unsalted butter
2 tablespoons (30 grams) almond liqueur
1 large egg white (30 grams)
1½ teaspoons (6 grams) almond extract

1. In the work bowl of a food processor, pulse confectioners' sugar and almond flour until combined. Add butter, liqueur, egg white, and extract; process until mixture comes together. (Mixture will be soft.) Use immediately.

ULTIMATE TOMATO PIE

Makes 1 (9-inch) deep-dish pie

Summer sunshine yields some of the sweetest, juiciest tomatoes of the year, and this pie puts those bright slices of tomato front and center. Starting with a tender Cheesy All-Butter Pie Dough, layers of sliced fresh tomatoes and creamy, herby cheese filling are stacked inside to create a savory pie perfect for your next summer gathering.

2½ pounds (1,134 grams) vine-ripened tomatoes, sliced crosswise ¼ inch thick
2 teaspoons (6 grams) kosher salt, divided
All-purpose flour, for dusting
Cheesy All-Butter Pie Dough (recipe follows)
2 cups (227 grams) finely shredded Monterey Jack cheese
1 cup (150 grams) chopped yellow onion
¾ cup (168 grams) mayonnaise
½ cup (18 grams) thinly sliced fresh basil
1 large egg (50 grams), lightly beaten
¼ teaspoon ground black pepper
Garnish: fresh basil leaves

1. Line baking sheets with paper towels. Place tomato slices on prepared pans; sprinkle 1 teaspoon (3 grams) salt all over tomatoes. Let stand at room temperature for 30 minutes; pat dry. Let stand for another 30 minutes; pat dry again.
2. On a lightly floured surface, roll Cheesy All-Butter Pie Dough into a 13-inch circle (about ⅛ inch thick). Transfer to a 9-inch deep-dish pie plate, pressing into bottom and up sides. Trim edges to ½ inch beyond edge of plate. Roll edges under, and crimp as desired. Freeze for 15 minutes or refrigerate for 30 minutes.
3. Position oven rack in bottom third of oven. Preheat oven to 425°F (220°C).
4. In a medium bowl, stir together cheese, onion, mayonnaise, sliced basil, egg, pepper, and remaining 1 teaspoon (3 grams) salt. Spread half of cheese mixture (about 300 grams) into bottom of prepared crust. Layer half of dried salted tomato slices in onto cheese mixture in crust, overlapping as needed. Spread remaining cheese mixture onto tomatoes; top cheese mixture with remaining tomato.
5. Bake until golden brown, center is set, and an instant-read thermometer inserted in center registers 175°F (80°C), 40 to 45 minutes, covering crust with foil after 25 to 30 minutes of baking to prevent excess browning. Let cool completely on a wire rack before slicing. Garnish with basil, if desired. Cover and refrigerate for up to 2 days.

Cheesy All-Butter Pie Dough

Makes 1 (9-inch) deep-dish crust

1¼ cups (156 grams) all-purpose flour
¾ teaspoon (2.25 grams) kosher salt
½ cup (76 grams) cold unsalted butter, cubed and frozen for 15 minutes
½ cup (57 grams) finely shredded Monterey Jack cheese
¼ cup (60 grams) ice water, plus more as needed

1. In a large bowl, whisk together flour and salt. Add cold butter, tossing to coat. Using your fingers, cut in butter, flattening cubes into big shards and tossing butter through flour mixture to recoat, just until butter pieces are about nickel-size. Add cheese, tossing until evenly distributed. Make a well in center.
2. Add ¼ cup (60 grams) ice water to flour mixture. Working in one small section at a time, stir with a fork until mixture begins to become hydrated; start to gently knead dough together. (Don't over-knead, as this will make the dough tough.) Add ice water, about 1 teaspoon (5 grams) at a time, until dough is properly hydrated. (Dough should be uniformly combined and hold together easily, but it won't look totally smooth. Dough that is too dry may have sort of a "dusty" appearance or pockets of unhydrated flour; it will not hold together and will appear crumbly. Dough that is too wet will feel sticky or tacky to the touch and is often smoother and/or lighter in color.)
3. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to 2 days.

PRO TIPS

Salting the tomato slices draws out excess moisture before baking to prevent a soggy piecrust and watery filling. This process also results in a more intense tomato flavor and suppresses any bitterness, producing a sweeter tomato flavor.

Alternating the cheese mixture and the tomatoes helps bind everything together while baking, making the pie slice easily and creating beautiful layers.

COOKIES + BARS for SHARING

From sandwich cookies to brownies, squares, and more, there's plenty to choose from to please everyone's palate

GINGERBREAD CHAI COOKIES

Makes 9 cookies

Packing a hit of chai spice and ginger, these rustic, aromatic wonders are rolled in a crystal coating of sparkling sugar for a touch of glitter and crunch.

- ½ cup (113 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract
- 1 large egg (50 grams)
- ¼ cup (85 grams) unsulphured molasses
- 2¼ cups (281 grams) all-purpose flour
- 1½ teaspoons (3 grams) Chai Spice (recipe follows)
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (2 grams) ground ginger
- ¼ teaspoon kosher salt
- 1 cup (200 grams) sparkling sugar

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and vanilla at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in egg and molasses.
3. In a medium bowl, whisk together flour, Chai Spice, baking soda, ginger, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until well combined. Using a ¼-cup spring-loaded scoop, scoop dough, and shape into 2-inch balls. Roll balls in sparkling sugar, and place 2½ inches apart on prepared pans.
4. Bake until tops are cracked, 15 to 16 minutes. Let cool completely on wire racks. Store in an airtight container for up to 3 days.

Chai Spice

Makes about ½ cup

- ½ cup (32 grams) ground cardamom
- 2½ tablespoons (15 grams) ground cinnamon
- 4 teaspoons (8 grams) ground ginger
- 2 teaspoons (4 grams) ground cloves
- 2 teaspoons (4 grams) ground black pepper

1. In a small bowl, stir together all ingredients.

EVERYONE'S
FAVORITE

BRIAN'S
FAVORITE

OUR FAVORITE CHOCOLATE CHIP COOKIES

Makes 21 cookies

If you're looking for the ultimate crowd-pleasing chocolate chip cookie, this is it! They're a little chewy, a little crisp, chock-full of rich chocolate fèves, and the subtle crunch of flaked salt.

- 1 cup (227 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- ¾ cup (165 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- 2¾ cups (344 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¾ teaspoon (3.75 grams) baking soda
- 2 cups (340 grams) roughly chopped chocolate fèves (see Note)
- Garnish: flaked sea salt

1. Line a rimmed baking sheet with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, kosher salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in chocolate. Using a 2-tablespoon spring-loaded scoop, scoop dough (about 60 grams each), and place on a prepared pan. Cover and refrigerate for at least 2 hours or up to overnight.
4. Preheat oven to 375°F (190°C). Line 3 baking sheets with parchment paper.
5. Place chilled dough at least 2 inches apart on prepared pans.
6. Bake, one pan at a time, until golden brown and tops are dry, 8 to 10 minutes, rotating pan halfway through baking. Let cool on pan for 5 minutes. Garnish with sea salt, if desired. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 1 week.

Note: *We used Valrhona 64% Manjari Dark Bittersweet Chocolate Fèves. We reserved 21 fèves (about 80 grams) from the 2 cups (340 grams) to break up and loosely press into tops of dough before baking.*

PRO TIP

A 3½- to 4-inch round cutter can be used to form still-warm cookies into a more circular shape, if desired. Place cutter around 1 cookie; gently move cutter in a circular, counterclockwise motion while making contact with edges of cookie until desired shape is reached.

LAYERED CHERRY BASQUE BARS

Makes 9 to 12 bars

A loving tribute to the French gâteau Basque, these bars offer all the exquisite pleasures of the original with a custard powder twist.

1 cup (227 grams) unsalted butter, softened
1¼ cups plus 2 tablespoons (374 grams) granulated sugar
3 large eggs (150 grams), divided
3 large egg yolks (56 grams)
3¾ cups (469 grams) all-purpose flour, plus more for dusting
1 tablespoon (15 grams) baking powder
1½ teaspoons (4.5 grams) kosher salt
Drunken Cherries (recipe follows)
Custard Filling (recipe follows)
1 tablespoon (15 grams) water

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add 2 eggs (100 grams) and egg yolks, one at a time, beating well after each addition.
2. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate until firm, about 2 hours, or up to overnight.
3. Spray a 9-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
4. On a heavily floured surface, roll dough to ¼-inch thickness. Cut a 9-inch square from dough. Gently transfer to prepared pan. (It will be a tight fit.) Cut 4 (9x2½-inch) rectangles from dough, and place widthwise on sides of prepared pan. Press dough together in corners to seal. Refrigerate until ready to use.
5. Reroll remaining dough to ¼-inch thickness, and cut a 9-inch square from dough. Transfer to a sheet of parchment paper, and refrigerate until ready to use.
6. Preheat oven to 400°F (200°C).
7. In prepared crust, place Drunken Cherries in a single layer. Spoon Custard Filling on top of cherries, smoothing flat. Tap pan on a kitchen towel-lined counter 3 times to release air bubbles. Using a paring knife, trim dough to ⅛ inch above Custard Filling.
8. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush top of dough in pan with egg wash. Place 9-inch square on top, gently pressing flat onto filling and around edges to seal. Brush dough with egg wash.
9. Bake for 20 minutes. Reduce oven temperature to 350°F (180°C), and bake until top is deep golden brown and a wooden pick inserted in top (but not in filling) comes out clean, about 30 minutes more, covering with foil during final 10 minutes of baking to prevent excess browning. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.
10. Cover and refrigerate until cold before cutting, at least for 4 hours, or up to overnight. Refrigerate in an airtight container for up to 4 days.

Drunken Cherries

Makes 3 cups

3 cups (420 grams) fresh or thawed frozen sweet dark cherries, pitted
⅔ cup (133 grams) granulated sugar
⅔ cup (160 grams) cherry liqueur*
2 tablespoons (6 grams) orange zest

1. In a medium saucepan, heat all ingredients over medium-low heat, stirring frequently, until sugar dissolves. Cook, stirring occasionally, until cherries are softened, 3 to 5 minutes. Pour into

a medium bowl; cover and refrigerate for up to 4 hours. Strain cherries through a fine-mesh sieve, and roughly chop.

**We used Luxardo Maraschino Originale.*

Custard Filling

Makes 6 cups

- **5 cups (1,200 grams) whole milk, divided**
- **½ cup (65 grams) custard powder**
- **1 cup (200 grams) granulated sugar**
- **1 teaspoon (3 grams) kosher salt**
- **1 teaspoon (6 grams) vanilla bean paste**

1. In a medium bowl, whisk together ½ cup (120 grams) milk and custard powder until smooth.
2. In a medium saucepan, heat sugar, salt, vanilla bean paste, and remaining 4½ cups (1,080 grams) milk over medium heat until steaming. (Do not boil.) Slowly whisk hot sugar mixture into custard powder mixture. Pour custard powder mixture into saucepan, and cook over medium heat, whisking constantly, until mixture is bubbly and thickened, about 10 minutes.
3. Remove from heat, and pour into a large heatproof bowl. Cover with plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Let cool completely. Whisk thoroughly before using.

BRIAN'S
FAVORITE
cover
recipe

CHOCOLATE CHIP GRAHAM SANDWICH COOKIES

Makes about 20 sandwich cookies

As a child, every time Brian spent the night with his grandparents Mimi and Grandad, Mimi served him a bowl of graham crackers broken into pieces with milk poured on top, cereal style. Made with graham flour and honey, these cookies were inspired by those flavors and Brian's love of a big ole chocolate chip cookie. The rich buttercream stands in for the milk in this epic treat.

- **1 cup (227 grams) unsalted butter, softened**
- **¾ cup (165 grams) firmly packed dark brown sugar**
- **½ cup (100 grams) granulated sugar**
- **1 tablespoon (21 grams) honey**
- **2 large eggs (100 grams), room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **2½ cups (292 grams) all-purpose flour**
- **1 cup (120 grams) graham cracker crumbs**
- **1 teaspoon (5 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **¾ teaspoon (3.75 grams) baking soda**
- **2 cups (340 grams) chopped semisweet chocolate**
- **Vanilla Buttercream (recipe follows)**

1. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 2 to 3 minutes, stopping to scrape bottom and sides of bowl. Beat in honey. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, graham cracker crumbs, baking powder, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in chocolate. Using a 1½-tablespoon spring-loaded scoop, scoop dough (about 32 grams each), and place 2 inches apart on prepared pans.
4. Bake until lightly browned, about 8 minutes, rotating pans halfway through baking. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
5. Place Vanilla Buttercream in a pastry bag fitted with a closed star piping tip (Ateco #847). Pipe buttercream in a spiral starting at center onto flat side of half of cookies. Place remaining cookies, flat side down, on buttercream. Refrigerate until set before serving, about 30 minutes. Store in an airtight container for up to 3 days.

Vanilla Buttercream

Makes about 2½ cups

- **1 cup (227 grams) unsalted butter, softened**
- **½ teaspoon (1.5 grams) kosher salt**
- **2½ cups (300 grams) confectioners' sugar**
- **1 tablespoon (15 grams) heavy whipping cream**
- **1 tablespoon (18 grams) vanilla bean paste or 2 teaspoons (8 grams) vanilla extract**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth and creamy. With mixer on low speed, gradually add confectioners' sugar, beating until combined. Beat in cream and vanilla. Slowly increase mixer speed to high, and beat until pale and fluffy, 1 to 2 minutes. Use immediately.

STRAWBERRY JAM CRUMBLE BARS

Makes 16 bars

These make a great on-the-go breakfast, afternoon snack, or casual dessert. The strawberry jam can be swapped for any other flavor you fancy.

- 1⅔ cups (208 grams) all-purpose flour
- 1¼ cups (110 grams) old-fashioned oats
- ¾ cup (170 grams) unsalted butter, melted
- ¾ cup (150 grams) granulated sugar
- ½ cup (73 grams) firmly packed dark brown sugar
- 2 teaspoons (6 grams) kosher salt
- 1¾ cups (233 grams) fresh strawberries, chopped
- 1½ cups (480 grams) Quick Strawberry Jam (recipe follows)

1. Preheat oven to 350°F (180°C). Line an 8-inch square baking pan with parchment paper, letting excess extend over sides of pan; lightly spray paper with baking spray with flour.
2. In a medium bowl, whisk together flour, oats, melted butter, sugars, and salt until crumbly; press half of mixture into bottom of prepared pan. Arrange strawberries on prepared crust; dollop Quick Strawberry Jam all over berries. Sprinkle remaining flour mixture onto jam.
3. Bake until topping is golden brown and filling is bubbly, 55 minutes to 1 hour. Let cool completely in pan on a wire rack.
4. Refrigerate until cooled and firm, about 1 hour. Using excess parchment as handles, remove from pan, and cut into 2-inch squares. Refrigerate in an airtight container for up to 3 days.

Quick Strawberry Jam

Makes 2 cups

- 1 pound (454 grams) fresh strawberries, hulled and chopped
- 1¼ cups (250 grams) granulated sugar
- Juice of 1 lemon

1. In a medium saucepan, bring all ingredients to a boil over medium-high heat. Cook, stirring frequently, for 5 minutes. Reduce heat to medium-low; cook, stirring frequently and mashing berries with a potato masher, until mixture thickens, 20 to 45 minutes.
2. Remove from heat, and let cool for 30 minutes. Transfer to a resealable jar, and refrigerate for up to 2 weeks.

Note: *The ripeness of berries can affect the cook time of jam. This jam could take anywhere from 20 minutes for very ripe berries to 45 minutes for less-ripe berries. To test your jam for doneness, scrape the bottom of the pan with your spoon—if the jam parts for a few seconds, it's ready.*

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ALMOND FRANGIPANE COOKIES

Makes about 18 cookies

We make no secret of our love of frangipane, a creamy spread of ground almonds, butter, and eggs that can be baked into cakes, pies, and practically anything else you can think of. Frangipane is one of the most common and popular fillings for croissants, so we took inspiration from that epic combo to create this cookie with the same flavors but in a fraction of the time and a lot less effort. A sprinkle of sliced almonds on top provides just enough crunchy contrast to the soft and chewy cookie base.

2¼ cups (281 grams) all-purpose flour
1 cup (96 grams) blanched almond flour
¾ teaspoon (3.75 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
¼ teaspoon (1.25 grams) baking soda
1¼ cups (275 grams) firmly packed light brown sugar
1 cup (227 grams) unsalted butter, melted and cooled slightly
¾ cup (150 grams) granulated sugar
2 large eggs (100 grams)
2 teaspoons (8 grams) vanilla extract
1 teaspoon (4 grams) almond extract
1½ cups (170 grams) sliced almonds
Garnish: confectioners' sugar

1. Line a baking sheet with parchment paper.
2. In a medium bowl, whisk together flours, baking powder, salt, and baking soda.
3. In another medium bowl, whisk together brown sugar, melted butter, and granulated sugar until well combined. Whisk in eggs and extracts until smooth. Stir in flour mixture until just combined and no dry streaks remain. (Dough will seem soft.)
4. In a small bowl, place almonds.
5. Using a 3-tablespoon spring-loaded scoop, scoop dough (about 60 grams each) directly into almonds. Roll dough in almonds, gently pressing to adhere, making sure to pack almonds on as much as possible. Place on prepared pan. Refrigerate until firm, 45 minutes to 1 hour.
6. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
7. Place dough balls 2 inches apart on prepared pans.
8. Bake, one pan at a time, until edges are set and golden brown, 17 to 20 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Garnish with confectioners' sugar, if desired. Store in an airtight container for up to 4 days.

OATMEAL CREAM SANDWICH COOKIES

Makes about 12 sandwich cookies

Little Debbie Oatmeal Creme Pies were, hands down, Brian's childhood favorite snack. To this day, they're his official road trip food that he always stops for at a gas station. Bigger and better than store-bought but just as nostalgia-inducing, these jumbo oatmeal cream pie cookies prove you can never have too much of a good thing.

- 3 cups (274 grams) quick-cooking oats
- 1½ cups (188 grams) all-purpose flour
- 2 tablespoons (10 grams) unsweetened cocoa powder
- 1¾ teaspoons (4.5 grams) kosher salt, divided
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (2.5 grams) baking soda
- 2 cups (454 grams) unsalted butter, softened and divided
- 1½ cups (330 grams) firmly packed dark brown sugar
- ⅓ cup (67 grams) granulated sugar
- 2 large eggs (100 grams)
- 1 tablespoon (21 grams) molasses
- 1 tablespoon (21 grams) dark corn syrup
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (64 grams) finely chopped raisins
- 1 teaspoon (6 grams) vanilla bean paste
- 4 cups (480 grams) confectioners' sugar
- 1 tablespoon (15 grams) whole milk

1. In the work bowl of a food processor, pulse oats until almost ground but not powdery. Add flour, cocoa, 1½ teaspoons (4.5 grams) salt, cinnamon, and baking soda; pulse just until combined.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (227 grams) butter, brown sugar, and granulated sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in molasses, corn syrup, and vanilla extract until combined. With mixer on low speed, gradually add oats mixture, beating until combined. Stir in raisins. Cover and refrigerate for 30 minutes.
3. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.
4. Shape dough into 24 (1½-inch) balls (about 54 grams each), and place 3 inches apart on prepared pans.
5. Bake until cookies flatten and turn deep golden brown, 10 to 11 minutes. (Do not overbake.) Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
6. In the bowl of a stand mixer fitted with the paddle attachment, beat vanilla bean paste, remaining 1 cup (227 grams) butter, and remaining ¼ teaspoon salt at medium speed until well combined. Reduce mixer speed to low. Gradually add confectioners' sugar, beating until smooth. Beat in milk until smooth. Pipe or spread about ¼ cup (60 grams) filling onto flat side of half of cookies. Place remaining cookies, flat side down, onto filling.

PRO TIP

To pipe the filling with the traditional scalloped edges, transfer filling to a large pastry bag fitted with a large round piping tip (#1A). Pipe teardrop-shaped dollops onto flat side of half of cookies, beginning each dollop at the edge of the cookie and ending near the center.

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PEARL SUGAR GINGER COOKIES

Makes about 24 cookies

Pearl sugar creates a beautifully crunchy polka-dotted exterior on these ginger cookies, and molasses in the dough helps them stay soft for days.

- ½ cup (113 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- 1 teaspoon (3 grams) lemon zest
- ½ cup (113 grams) molasses (not blackstrap)
- 1 large egg (50 grams), room temperature
- 2¼ cups (281 grams) all-purpose flour
- 2 teaspoons (4 grams) ground ginger
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- ¾ teaspoon (1.5 grams) ground cinnamon
- ½ teaspoon (1 gram) ground cardamom
- ½ teaspoon (1 gram) ground cloves
- ½ cup (104 grams) Swedish pearl sugar

1. Preheat oven to 350°F (180°C). Line rimmed baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, brown sugar, and lemon zest at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add molasses and egg; beat until well combined, stopping to scrape sides of bowl.
3. In a medium bowl, whisk together flour, ginger, baking soda, salt, cinnamon, cardamom, and cloves. Add flour mixture to butter mixture; beat at low speed until combined, stopping to scrape sides of bowl.
4. In a small shallow bowl, place pearl sugar.
5. Using a 1½-tablespoon spring-loaded scoop, scoop dough (about 30 grams each), and roll into balls. Roll dough balls in pearl sugar (see Note), and place 2 inches apart on prepared pans.
6. Bake, one pan at a time, until cookies appear cracked and edges are just set but centers look slightly underdone, about 10 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks. Store in an airtight container for up to 1 week.

Note: *If pearl sugar isn't sticking well, lightly dampen hands with water before rolling dough into balls and coating in sugar.*

BLACK COCOA CHEESECAKE BROWNIES

Makes 12 brownies

Chocoholics and cheesecake lovers, unite! These fudgy brownies are swirled with a luscious layer of cheesecake filling so you get plenty of creamy and tangy cheesecake in each bite.

Brownie:

- 2⅓ cups (397 grams) extra-dark chocolate chips
- 1 cup (227 grams) unsalted butter, cubed
- 1½ cups (300 grams) granulated sugar
- 1 cup (220 grams) firmly packed dark brown sugar
- 1½ cups (188 grams) all-purpose flour
- ¾ cup (64 grams) black cocoa powder
- 2 teaspoons (6 grams) kosher salt
- 5 large eggs (250 grams), beaten
- 1 tablespoon (13 grams) vanilla extract

Cheesecake:

- 2 (8-ounce) packages (454 grams) cream cheese, softened
- 1 cup (200 grams) granulated sugar
- 1 tablespoon (8 grams) all-purpose flour
- 2 large eggs (100 grams)
- 1 tablespoon (13 grams) vanilla extract

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. For brownie: In the top of a double boiler, combine chocolate chips and butter. Cook over simmering water, stirring occasionally, until melted and smooth. Remove from heat; let mixture cool slightly. Whisk in granulated sugar and brown sugar until combined.
3. In a medium bowl, whisk together flour, cocoa, and salt.
4. Gradually add beaten eggs to chocolate mixture, whisking until combined. Whisk in vanilla. Fold in flour mixture just until combined.
5. For cheesecake: In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth. Add granulated sugar and flour; beat until combined, stopping to scrape paddle and bottom and sides of bowl. With mixer on low speed, add eggs, one at a time, beating until combined after each addition. Beat in vanilla.
6. Spread two-thirds of brownie batter into prepared pan. Dollop cheesecake mixture onto batter in pan, and gently spread smooth with an offset spatula. Dollop remaining brownie batter onto cheesecake mixture. Using a wooden pick, swirl together batter and cheesecake.
7. Bake until edges are set and an instant-read thermometer inserted in center registers 175°F (79°C) to 180°F (82°C), 50 to 55 minutes, covering with foil after 20 minutes of baking to prevent excess browning. Let cool completely in pan on a wire rack.
8. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 3 days.

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recipe index

BUTTERMILK
Brian's Buttermilk Biscuits **17**
Stephen's Buttermilk Pie **78**

CHEESE
Black Cocoa Cheesecake Brownies **111**
French Onion Twist Bread **31**
New York-Style Cheesecake **47**
Ultimate Southern Cream Cheese Pound Cake **51**
Ultimate Tomato Pie **91**

CHOCOLATE
Banana Cake with Chocolate Buttercream **55**
Black Cocoa Cheesecake Brownies **111**
Brooklyn Blackout Cake **71**
Chocolate Chip Graham Sandwich Cookies **102**
Our Favorite Chocolate Chip Cookies **98**
Yellow Layer Cake with Chocolate Frosting **66**

DOUGHS
Cheesy All-Butter Pie Dough **91**
Cinnamon Roll Dough **21**
Pie Dough **78**
Shortcrust Dough **86**

ENRICHED BREADS
Bagels **43**
Brioche Loaf **26**
English Muffin Loaf **34**
Genius Quick Croissants **79**
Honey Butter Yeast Rolls **30**
Milk Bread **35**
Parker House Rolls **27**

FILLINGS AND TOPPINGS
Blueberry Compote **84**
Caramelized Onions **31**
Chai Spice **95**
Chocolate Pudding **71**
Cinnamon Sugar Topping **20**
Custard Filling **100**
Drunken Cherries **99**
Marzipan Filling **90**
Quick Blackberry-Blueberry Jam **70**
Quick Strawberry Jam **103**
Roasted Garlic and Herb Butter **39**

FROSTINGS
Chocolate Buttercream **55**
Chocolate Frosting **66**
Crème Fraîche Buttercream **54**
Vanilla-Almond Buttercream **62**
Vanilla Buttercream **102**
Whipped Chocolate Frosting **71**

FRUIT
Appeltaart **87**
Bakery-Style Blueberry Muffins **38**
Banana Cake with Chocolate Buttercream **55**
Berry Frangipane Cake **58**
Blueberry-Lemon Tiramisù **83**
Cinnamon Crunch Banana Bread **20**
Cherry-Pecan Cake **62**
Classic Hummingbird Cake **54**
French Apple-Almond Cake **67**
Layered Cherry Basque Bars **99**
Mini Cherry Pies **86**
Sicilian Whole Orange Cake **59**
Strawberry Jam Crumble Bars **103**
Sugared Jam Cake **70**
Vanilla Berry Pavlova **75**

HERBS AND VEGETABLES
French Onion Twist Bread **31**
Summer Herb Dinner Rolls **23**
Tarte Soleil **39**
Ultimate Tomato Pie **91**

NUTS
Almond Frangipane Cookies **106**
Almond-Poppy Seed Bundt Cake **63**
Bear Claws **90**
Berry Frangipane Cake **58**
Cherry-Pecan Cake **62**
French Apple-Almond Cake **67**

OATS
Oatmeal Cream Sandwich Cookies **107**
Strawberry Jam Crumble Bars **103**

SPICES
Appeltaart **87**
Brian's Best-Ever Cinnamon Rolls **21**
Cinnamon Crunch Banana Bread **20**
Classic Hummingbird Cake **54**
Gingerbread Chai Cookies **95**
Oatmeal Cream Sandwich Cookies **107**
Pearl Sugar Ginger Cookies **110**
Spiced Pumpkin Bread **42**

VANILLA
Classic Olive Oil Cake **50**
Ladyfingers **83**
New York-Style Cheesecake **47**
Stephen's Buttermilk Pie **78**
Ultimate Southern Cream Cheese Pound Cake **51**
Vanilla Berry Pavlova **75**
Yellow Layer Cake with Chocolate Frosting **66**

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Diamond Crystal kosher salt
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Digital thermometers and scales
KitchenAid Artisan stand mixers
Williams Sonoma Goldtouch bakeware

Although both weight and volume measurements are included, readers are strongly encouraged to measure by weight.

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on the cover
Chocolate Chip Graham Sandwich Cookies
PAGE 102

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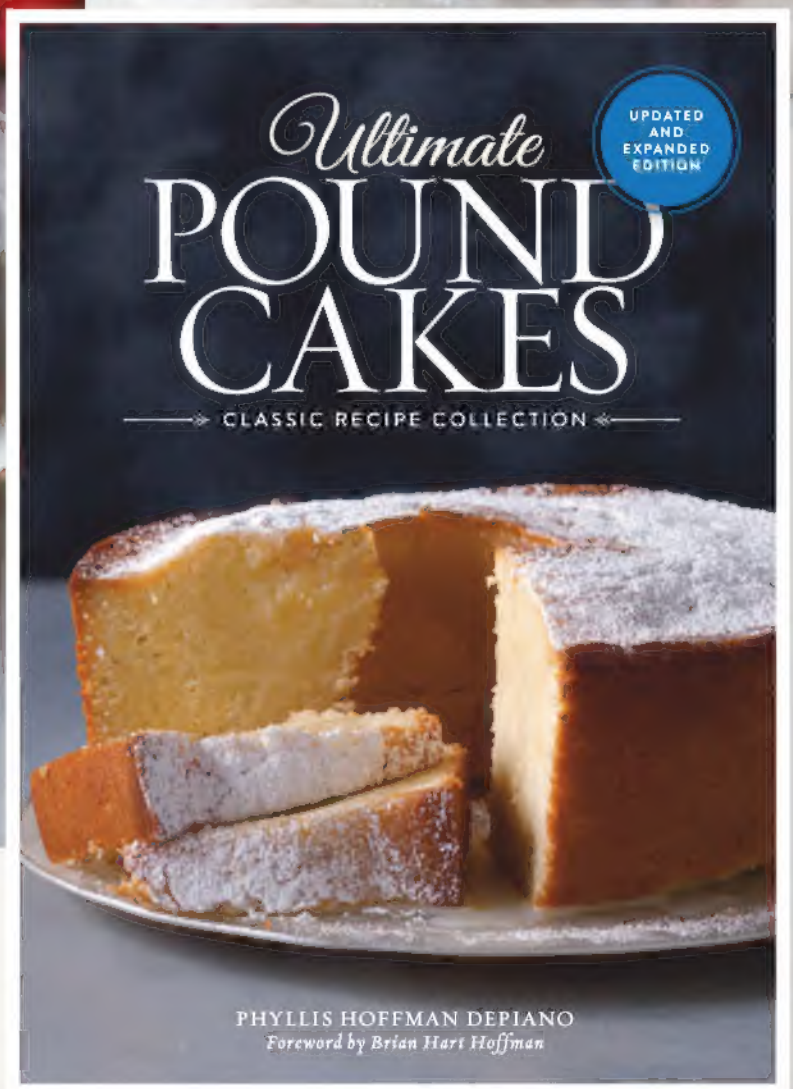

The pound cake got its name for its ingredients: a pound of flour, butter, sugar, and eggs. In this revised edition of the *Ultimate Pound Cakes* book, you will find more than 150 recipes and endless variations to please every palate.

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